

2013 Buck Hill Zinfandel

Harvest date: 10-12-13

Acid: 6.4 g/L

pH: 3.57

Aging: 14 months in 5 year old French oak

Fermentation: 100% destemmed, 20 days on the skins

Bottling date: 12-19-14

Alcohol: 14.6%

Cases produced: 156

The 2013 Buck Hill Vineyard Zinfandel is our best wine from this site since the incredible 2010. 2013 was the perfect year for these head-trained vines to produce even ripeness with a larger than normal crop load. That's the biggest challenge for Zinfandel producers, getting those huge clusters to have ripe grapes throughout, and not have raisins on one end and green grapes on the other.

Since Sandler has been producing Buck Hill Zinfandel, this is probably only the third time we've bottled a wine that is immediately identifiable as Zinfandel. The other two years were 2007 and 2010. Most of the time we hear people say that our Buck Hill is kind of a cross between Pinot Noir and Zinfandel. Not so with this 2013, it's definitely Zinfandel, and it's already drinking well. Open the 2013 Buck Hill Zinfandel anytime from 2015 through 2022.

