

## 2011 Buck Hill Vineyard Zinfandel

Harvest date: 10-22-11

T.A.: 7.7 g/L

pH: 3.46

Barrel aging: 11 months in 3 year old French oak

Fermentation: 100% destemmed

Bottling date: 8-27-12

Alcohol: 13.7%

If this 2011 Sandler Buck Hill Vineyard Zinfandel isn't the most unusual Zin you've ever tried, it will at least be in the top five most unusual Zins. 2011 was not a year for ripening over the top, high alcohol Zinfandels. There just wasn't enough heat for that. However, it was a good year for producing lighter Zins with higher acidities, and just enough of that typical berry fruit so that you know it's still Zinfandel.

Yields were light all over California in 2011, due to the cool, wet spring. I had requested four tons of Zinfandel from Randy Apel, the owner of Buck Hill. But all he had for me was slightly over one ton on October 22, 2011. It was just before the rainy season started, and the fruit came in at 22 brix with brilliant acidity.

Of the prior four vintages of Buck Hill Zinfandel Sandler has made, the 2011 version probably has most in common with the more elegant 2008. Medium-bodied with soft tannin, this is a Zinfandel to be enjoyed with a meal rather than on its own or after dinner. Anticipated maturity is 2013 through 2016.

