

2008 Buehler Vineyards Papa's Knoll Cabernet Sauvignon

Historically, we've produced one Estate Cabernet Sauvignon at Buehler Vineyards in which we blend wines from various vineyard blocks: a melding of the disparate characteristics into one whole wine. From time to time, we're tempted to showcase a particular vineyard block for its unique character by bottling it on its own. Beginning with the 2004 vintage, we gave in to the temptation and bottled a very limited amount of wine from Papa's Knoll's vineyard which is only sold directly from the winery or through our wine club.

What is Papa's Knoll and where is it located? Named after the landform in front of "Papa's" (John Buehler, Sr.) house, this is our oldest vineyard block of Cabernet Sauvignon. The face of the knoll is steeply terraced with an easterly exposure; the top of the knoll is best described as a shallow bowl with no rim on the south side. This three acre block was planted in 1971 and is the only dry-farmed Cabernet block on the estate. The fact that we have to pay the pickers by the hour rather than by the ton to pick this block is testament to the ruggedness and inaccessibility of this block that routinely gives us no more than two tons per acre of grapes.

What differentiates the wines from Papa's Knoll from our other vineyard blocks? A few terms spring to mind: power, color, depth. If a dark, lushly textured, concentrated wine is your goal, this wine argues that dry-farming old vines is a good way to achieve it.

Papa's Knoll is typically the first block harvested off the Estate; dry-farming as well as the light crop load this block carries ensures that it delivers its crop a full 10-20 days earlier than our other Estate block. We harvested approximately 6 tons of grapes off of Papa's Knoll on September 25.

Tasting observations: The color is skewed to the blue end of the Cabernet spectrum and is opaque in nature. The aromas hint at black fruit: ripe black cherries and black plums. Enticing barrel qualities of cola spice and a hint of dried tarragon complement the fruit aromas. Even-ripening conditions were the norm for the 2008 growing season; the resulting wines have shown themselves to be generous in body and velvety in texture from an early age. On the palate, the wine shows layers of deeply extracted flavors that only old vine hillside vineyards can give. Papa's Knoll Cabernet may be enjoyed anytime over the next 20 years. For those who seek youthful fresh cabernet fruit aromas and a more structured wine, drink it from 2010 through 2016. If you prefer the less fruity, more developed bottle bouquet aromas and a softer, more velvety wine on the palate, drink it from 2017-2030.

David Cronin
Winemaker

Appellation/Designation	Napa Valley/Estate Bottled Papa's Knoll
Varietal Composition	100% Cabernet Sauvignon
Brix at Harvest	26.5
New Oak	50% French
TA	0.60 g/100 ml
PH	3.67
Alcohol	14.6% vol
Production	300 cases
Suggested Retail	\$45.00

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