

## 2006 Buehler Vineyards Napa Valley Zinfandel

The grapes we choose for our 2006 Buehler Vineyards Napa Valley Zinfandel are a mix of those off our estate vineyards and grapes from other select Napa Valley high quality, low-yielding vineyards. Dry-farmed for over a decade, our 4.5 acre estate block consists of mature thirty-six year old vines which typically give us around 3.0 tons/acre of beautiful hillside zinfandel fruit. Interspersed among the head-trained vines are a handful of Petite Sirah vines representing perhaps 5% of the total vines in this block. A traditional field companion to Zinfandel in pre-prohibition California vineyards, Petite Sirah contributes pepper, color, and tannin structure to the wine.

The 2006 growing season shares the later-than-normal theme of 2005; late Spring rains delayed bud-break and the harvest was approximately two to three weeks later than "average" in getting started. Following a July heat spell, temperatures moderated to provide very even-ripening conditions that persisted through a beautiful Indian Summer in October.

Our Zinfandel is aged for 11 months in a combination of French and American oak barrels, 20% of which are new. At this level of "new wood", the up-front endearing quality of Zinfandel can assert itself. Aromas of a briar patch on a hot summer day carry over to the palate and are carried in a mouth-filling, flavorful, juicy package. The wine is crafted for immediate enjoyment but for those who enjoy a more complex wine displaying some bottle-aged character, aging for another two to three years is a good option.

David Cronin  
Winemaker

Appellation	Napa Valley
Brix at Harvest	26.5
TA	0.57 g/100 ml
PH	3.73
Alcohol	15.18%
RS	0.20 g/100 ml
Production	2200 cases
Suggested Retail	\$18.00

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