

## PAST VINTAGES

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### Napa Valley Zinfandel 2019

CSPC# 714963

750mlx12

14.9% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.3 g/l	pH: 3.66	Residual Sugar: .5g/l
<b>Grape Variety</b>	95% Zinfandel, 5% Petite Sirah		
<b>Winemaker</b>	David Cronin		
<b>Vintage</b>	The 2019 growing season was notable for the generous late rains that made for robust spring growth. Summer saw few heat spike and the warm days were tempered by many foggy mornings. A long growing season, 2019 will be remembered for providing extensive hang time that resulted in intensely flavoured fruit with good natural acidity for those winemakers that exercised patience. We completed our Zinfandel harvest on September 15 <sup>th</sup> , 2019.		
<b>Vineyards</b>	The grapes we choose for our 2019 Buehler Vineyards Napa Valley Zinfandel come exclusively from our low-yielding estate vineyards. Dry-farmed for over 32 years, our 4.5-acre estate block consists of mature forty-five-year-old vines which typically give us around 2.5 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.		
<b>Vinification/ Maturation</b>	Our Zinfandel was aged for 12 months in a combination of French and American oak barrels, 20% of which were new. At this level of "new wood", the up-front endearing quality of Zinfandel can assert itself.		
<b>Tasting Notes</b>	Aromas of a briar patch on a hot summer day carry over to the palate and are carried in a mouth-filling, deeply layered, juicy package. It exhibits Zinfandel's briery and peppery characteristics along with strawberries, black cherries, damp earth and incense. This is sexy, lush, and soft red wine.		
<b>Serve with</b>	Concentrated and intense, this Zinfandel explodes on the palate with dark fruit, dark chocolate, black pepper, and spice. This wine is full-bodied and would make an excellent match for BBQ and other grilled meats.		
<b>Production</b>	1080 cases produced.		
<b>Cellaring</b>	The wine was 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.		





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### Napa Valley Zinfandel 2014

CSPC# 714963

750mlx12

15.0% alc./vol.

**Chemical Analysis** Acidity: 6.2 g/l pH: 3.70 Residual Sugar: .09/l

**Grape Variety** 95% Zinfandel, 5% Petite Sirah

**Winemaker** David Cronin

**Vintage** The 2014 vintage will be fondly remembered for its classic proportions and near perfect ripening season that began with ideal flowering and fruit set and then was coaxed to ripeness by a steady stream of moderate sun-drenched days and cool foggy nights. The harvest began a full seven to ten days earlier than the 2013 harvest. Like 2013, the late light rains of the 2014 harvest season posed no threat to our crop since it was safely tucked away in the winery once they arrived.

**Vineyards** The grapes we choose for our 2014 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 27 years, our 4.5-acre estate block consists of mature forty-one-year-old vines which typically give us around 2.5 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.

**Vinification/  
Maturation** Our Zinfandel was aged for 12 months in a combination of French and American oak barrels, 20% of which were new. At this level of "new wood", the up-front endearing quality of Zinfandel can assert itself.

**Tasting Notes** Aromas of a briar patch on a hot summer day carry over to the palate and are carried in a mouth-filling, deeply layered, juicy package. The wine was 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.

**Production** 3,000 cases produced.

**Cellaring** The wine was 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. Drink 2014-2017.

**Scores/Awards** **89 points** - Robert Parker, eRobertParker.com - December 2016

**88 points** - Tim Fish, Wine Spectator - April 30, 2017

**90 points** - Virginia Boone, Wine Enthusiast - May 1, 2017

**89 points** - Wine & Spirits Magazine - April 2017

**Reviews** *"Buehler is such a consistently good winery and their 2014 Zinfandel from Atlas Peak is a steal. Delicious berry fruit, spice, pepper and earth, a soft underbelly, ripe tannin and medium to full body make for a seductive, lush Zinfandel to drink over the next several years. (RP)"*

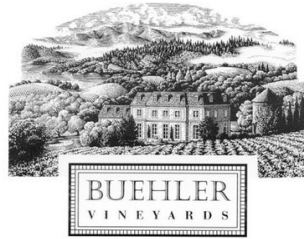
- RP, Wine Advocate

**Reviews** *"This shows focus and structure, with notes of black cherry, mineral and pepper. Drink now through 2023."*

- TF, Wine Spectator

*"This is a classy, elegant expression of the variety, despite its brawn and ripe density. Fruit-forward, with blackberry and cherry flavors, it shows traces of vanilla, spicy pepper and smoky oak. The texture is soft, with subtle tannins."*





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- *SH, Wine Enthusiast*

*"A firm zin with a smooth, chocolate texture, this offers sweet, crunchy blueberry flavor, along with something meatier and black. Ready to pour with grilled lamb."*

- *Wine & Spirits Magazine*

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## PAST VINTAGES

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### Napa Valley Zinfandel 2012

CSPC# 714963

750mlx12

14.9% alc./vol.

**Chemical Analysis** Acidity: 6.0 g/l      pH: 3.75      Residual Sugar: 1.5g/l

**Grape Variety** 100% Zinfandel

**Vintage** What a difference two years makes! After the two consecutive challenging vintages of 2010 and 2011, Mother Nature smiled kindly and delivered an even-paced harvest of extraordinary quality! Ideal Spring growing conditions resulted in a very even fruit set since untimely rains and frosts were not an issue. The crop was near-normal in size and was delivered the second week of September. The icing on the cake was the absence of any storm clouds on the horizon until very late in the growing season after all of our Zinfandel was safely in.

**Vineyards** The grapes we choose for our 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 23 years, our 4.5-acre estate block consists of mature 38-year-old vines which typically give us around 2.5 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.

**Vinification/  
Maturation** Aged for 12 months in a combination of French and American oak barrels, 20% of which were new.

**Tasting Notes** 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.

**Production** 4,300 cases produced.

**Cellaring** The wine was 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. Drink 2014-2017

**Scores/Awards** **87 points** - Robert Parker, eRobertParker.com - November 2014

**88 points** - Tim Fish, Wine Spectator - June 30, 2014

**87 points** - Steve Heimhoff, Wine Enthusiast - June 1, 2014

**Silver Medal** - The Dallas Wine Competition 2014

**Reviews** *"The 2012 Zinfandel (100% Zinfandel) is also a noteworthy value from Napa. Peppery, spicy and meaty, it exhibits notes of roasted herbs and licorice. Medium to full-bodied, soft and juicy, it is best drunk over the next several years."*

- RP, Wine Advocate

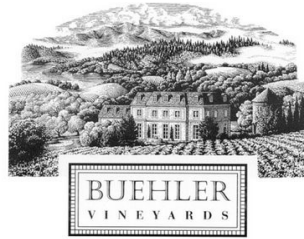
*"Jammy and soft, with smoky black cherry aromas that lead to plum, spice and toasted herb flavors. Drink now through 2019. 4,300 cases made."*

- TF, Wine Spectator

*"It shows the variety's lusty red stone fruits and berries, with hints of milk chocolate and baking spices. A bit of new oak brings a wood-spice sweetness. You can drink this dry Zin now or stash it away for a couple years."*

- SH, Wine Enthusiast

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## PAST VINTAGES

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### Napa Valley Zinfandel 2011

CSPC# 714963

750mlx12

14.9% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.0 g/l	pH: 3.75	Residual Sugar: 1.5g/l
<b>Grape Variety</b>	99% Zinfandel, 1% Petit Sirah		
<b>Winemaker</b>	David Cronin		
<b>Vintage</b>	The end result of the cool, rainy spring of 2011 was ultimately a harvest that began about two to three weeks later than "normal". Growers struggled to meet the demands of the 2011 growing season as the late spring and cool summer required more hand work in the vineyard to ensure that the grapes delivered at harvest were of the usual optimum quality. We started harvesting our Napa Zinfandel October 4. In typical fashion for a harvest that begins later than normal, the 2011 harvest lasted a total of four weeks instead of the typical six weeks; there was no rest for the crush crew until the Thanksgiving Feast was served.		
<b>Vineyards</b>	The grapes we choose for our 2011 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 24 years, our 4.5 acre estate block consists of mature thirty-eight year old vines which typically give us around 2.5 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.		
<b>Vinification/ Maturation</b>	Our Zinfandel was aged for 12 months in a combination of French and American oak barrels, 20% of which were new. At this level of "new wood", the up-front endearing quality of Zinfandel can assert itself.		
<b>Tasting Notes</b>	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.		
<b>Production</b>	3100 cases produced.		
<b>Cellaring</b>	The wine was 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.		
<b>Scores/Awards</b>	<b>88 points</b> - Tim Fish, <i>Wine Spectator</i> - June 30, 2013 <b>87 points</b> - Robert Parker, <i>Wine Advocate</i> #208 - August 2013		
<b>Reviews</b>	<i>"Sleek and focused, with cherry, mineral and fresh herb aromas and flavors. The finish is firm but promises to improve with short-term aging. Drink now through 2018. 3,100 cases made."</i> - TF, <i>Wine Spectator</i>  <i>"Four excellent values from Buehler Vineyards include my favorite red, the 2011 Zinfandel, a Napa-sourced wine that represents 3,100 cases. It exhibits Zinfandel's briery, peppery, meaty characteristics along with underbrush, strawberries, black cherries, damp earth and incense. Drink this sexy, lush, soft red over the next several years."</i> - RP, <i>Wine Advocate</i>		





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### Napa Valley Zinfandel 2010

CSPC# 714963

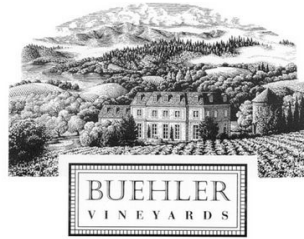
750mlx12

14.9% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.8 g/l	pH: 3.79	Residual Sugar: 1.5g/l
<b>Grape Variety</b>	99.5% Zinfandel, 0.5% Petit Sirah		
<b>Winemaker</b>	David Cronin		
<b>Vintage</b>	The end result of the cool, rainy spring of 2010 was ultimately a harvest that began about two weeks later than "normal". Growers struggled to meet the demands of the 2010 growing season as the late spring and cool summer required more hand work in the vineyard to ensure that the grapes delivered at harvest were of the usual optimum quality. We started harvesting our Napa Zinfandel September 30. In typical fashion for a harvest that begins later than normal, the 2010 harvest lasted a total of four weeks instead of the typical six weeks; there was no rest for the crush crew until the Thanksgiving Feast was served.		
<b>Vineyards</b>	The grapes we choose for our 2010 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 23 years, our 4.5 acre estate block consists of mature thirty-eight year old vines which typically give us around 2.5 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.		
<b>Vinification/ Maturation</b>	Our Zinfandel was aged for 12 months in a combination of French and American oak barrels, 20% of which were new. At this level of "new wood", the up-front endearing quality of Zinfandel can assert itself.		
<b>Tasting Notes</b>	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.		
<b>Production</b>	2900 cases produced.		
<b>Cellaring</b>	The wine was 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.		
<b>Scores/Awards</b>	<b>86 points</b> - Time Fish, Wine Spectator - June 12, 2012 <i>"Lean and tightly wound, with firm tannins and acidity and flavors of black currant, mineral and peppery herbs. Best after 2013. Tasted twice, with consistent notes. 2,900 cases made."</i> - TF, Wine Spectator		







## PAST VINTAGES

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### Napa Valley Zinfandel 2009

+714963

12x750ml

14.9% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.0 g/l	pH: 3.72	Residual Sugar: g/l
<b>Grape Variety</b>	95% Zinfandel, 5% Sirah		
<b>Winemaker</b>	David Cronin		
<b>Vintage</b>	Late Spring rains were perfectly timed to supply water to the vines at the critical time when they most needed it. The crop size was as close to "average" as one could hope for and it arrived at the winery at a measured, consistent pace. This was a benevolent harvest and the ensuing wines we produced are ripe, rich, and marked by mature tannins in the case of reds.		
<b>Vineyards</b>	The grapes we choose for our 2009 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. 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 early 2009 growing season contrasted with the previous two vintages in that we were not impacted by spring frosts.		
<b>Vinification/ Maturation</b>	Our Zinfandel was aged for 11 months in a combination of French and American oak barrels, 20% of which were new. At this level of "new wood", the up-front endearing quality of Zinfandel can assert itself.		
<b>Tasting Notes</b>	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 was 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.		
<b>Production</b>	4,200 cases		
<b>Scores/Awards</b>	<b>#68</b> - Wine Spectator's Top 100 List - November 2011 <b>91 points</b> - Tim Fish, Wine Spectator - Web Only 2011 <b>84 points</b> - Steve Heimoff, Wine Enthusiast - August 1, 2011		
<b>Reviews</b>	<i>"Elegant and beautifully focused, with floral raspberry and fresh sage aromas and complex, balanced flavors of cherry and vanilla, with a hint of spicy oak on the finish. Drink now through 2016. 4,200 cases made"</i> - TF, Wine Spectator  <i>"A simple, sugary wine, with candied berry, anise and cocoa flavors, wrapped into soft tannins."</i> - SH, Wine Enthusiast		





## PAST VINTAGES

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### Napa Valley Zinfandel 2008

+714963

12x750ml

15.3% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.0 g/l	pH: 3.72	Residual Sugar: g/l
<b>Grape Variety</b>	95% Zinfandel, 5% Sirah		
<b>Winemaker</b>	David Cronin		
<b>Vintage</b>	We'll remember the 2008 harvest for the challenging growing conditions that ultimately delivered the quality grapes we're accustomed to, albeit in lower quantities. The worst Spring frosts in Napa Valley since 1972 spared our hillside vineyards for the most part; we lost perhaps 5-10% of our crop. Subsequent variable weather over bloom translated to looser clusters and smaller berries. An exceptionally bad fire season in Northern California thankfully left our vineyards intact and we experienced no smoke damage to our fruit.		
<b>Vineyards</b>	The grapes we choose for our 2008 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. 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.		
<b>Vinification/ Maturation</b>	Our Zinfandel is aged for 11 months in a combination of French and American oak barrels, 20% of which are new		
<b>Tasting Notes</b>	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. Enjoy now or age for another two to three years is a good option.		
<b>Production</b>	2,613 cases		
<b>Scores/Awards</b>	<b>84 points</b> - Tim Fish, <i>Wine Spectator</i> - Web Only 2010		
<b>Reviews</b>	<i>"Juicy and easy to drink, featuring cherry and spice notes, but distinct herbal flavors distract. Drink now. 2,613 cases made"</i> - TF, <i>Wine Spectator</i>		

