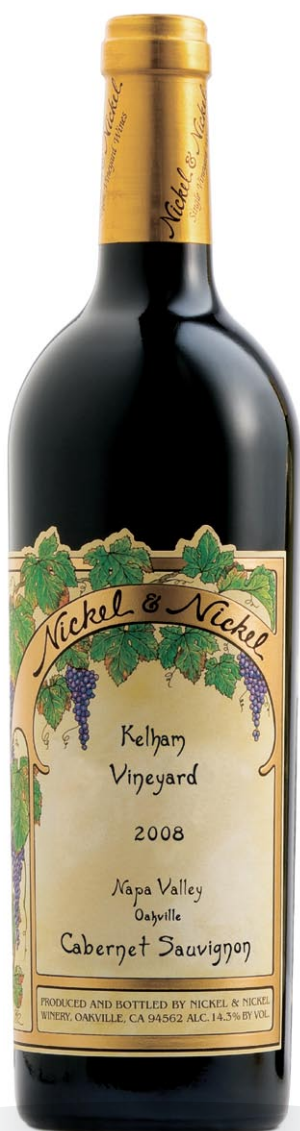




2008 KELHAM VINEYARD

Cabernet Sauvignon, Oakville, Napa Valley



VINEYARD DESCRIPTION

Kelham Vineyard is a 52-acre planting located at the base of the western hills of Oakville. Nickel & Nickel receives fruit from 7 acres planted to rootstocks which offer slightly different nuances to the blend. The soil is comprised of a well-drained, clay loam, which produces vines and clusters of moderate size. Some canopy management is performed to allow speckled light on the grapes which, combined with Oakville's warm climate, is perfect for slowly ripening the fruit.

HARVEST NOTES

The 2008 growing season provided a variety of weather patterns that presented a few challenges, but ultimately resulted in some exciting wines. The year began with substantial rainfall, but was followed by a dry spell that actually put us behind normal precipitation levels. The longest frost season in decades followed, which lowered vineyard yields, but the remaining crop developed beautiful intensity. Very warm temperatures in mid-May gave way to a cool summer and warm September. After a few more weeks of hang time to further tannin development, Kelham was harvested in mid-October.

SENSORY EVALUATION

The 2008 Kelham Cabernet Sauvignon offers a compelling combination of cherry and blackberry that melds with earth, spice, tea and tobacco leaf flavors. The core is firm yet supple due to the juicy tannins from this vintage. The final impression is that of an extremely long finish that highlights the concentration and weight this vineyard creates.

APPELLATION

Oakville, Napa Valley

VARIETAL

100% Cabernet Sauvignon

AGING

French oak barrels
(50% new, 50% once-used)

RELEASE DATE

September 2011

HARVEST DATES

October 8 & 15, 2008

SKIN CONTACT

8 - 10 days

TIME

18 months

FIRST VINTAGE

2006