



## 2008 PONZO VINEYARD

Zinfandel, Russian River Valley, Sonoma



### VINEYARD DESCRIPTION

Located in Sonoma's Russian River Valley, the 33-acre Ponzo Vineyard grows Zinfandel from old, Italian head-trained vines planted around 1920, near the onset of Prohibition. The climate is cool and mild due to the coastal influences, morning fog, and breezy conditions that last throughout the summer. Nickel & Nickel's 11-acre block is planted on sandy loam soil and is dry farmed, producing deeply concentrated 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, and the smaller crop ripened quickly in the heat. This vineyard was harvested in the middle of September.

### SENSORY EVALUATION

The juicy fruit flavors of Ponzo Vineyard resulting from the smaller crop in 2008 are simply delicious. Dusty raspberry with white pepper, cream and spice blend together nicely and offer a delicious combination of texture and flavor. Years of French oak selection provide the spice and char that accentuates the fruit, expanding the middle palate. This vintage is well balanced, and the fine tannins from 2008 yield a richness that carries from front to finish.

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### APPELLATION

Russian River Valley, Sonoma

### VARIETAL

100% Zinfandel

### AGING

French oak barrels  
(40% new, 60% once-used)

### RELEASE DATE

April 2011

### HARVEST DATE

September 16, 2008

### SKIN CONTACT

13 days

### TIME

16 months

### FIRST VINTAGE

1997