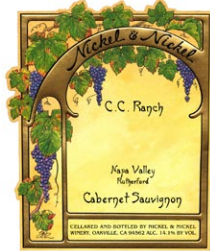


Nickel & Nickel
N&N
Single Vineyard Wines

C.C. RANCH CABERNET SAUVIGNON
2007

technical notes:



APPELLATION: Rutherford, Napa Valley

HARVEST DATES: September 27 -
October 18, 2007

VARIETAL: 100% Cabernet Sauvignon

SKIN CONTACT: 8 - 11 days

AGING: French oak barrels
(46% new, 54% once-used)

TIME: 16 months

RELEASE DATE: September 2010

FIRST VINTAGE: 2005

vineyard description:

C.C. Ranch is planted in Rutherford, along the slope of a knoll west of the Silverado Trail. The vineyard grows classic Rutherford Cabernet Sauvignon on well-drained, gravelly loam soil and receives a variety of exposures, depending on the block and location. The vines are well balanced and the canopy is opened up to give good light exposure. Nickel & Nickel produces wine from 15 select acres of this 115-acre vineyard.

harvest notes:

The 2007 growing season began after a winter with low rainfall. The vineyards enjoyed moderate growth and near ideal light penetration to the clusters. While we always thin early in the season, there was less need for removing laterals. The critical period of bloom occurred in a short window in May, leading to the promise of greater uniformity for veraison and harvest. Since this vineyard has a few different blocks, each with a different soil type and exposure, the fruit is harvested over a three-week window. Each individual block offers its own unique contribution to the overall wine.

sensory evaluation:

The 2007 C.C. Ranch Cabernet Sauvignon offers dark cherry fruit flavors that are bright and ripe at the same time. There are hints of "Rutherford Dust" and even a touch of black tea that complement the floral notes of the fruit. The wine is silky at entry and then seems to get fleshier and bigger as it expands on the middle palate before melting into a long finish.

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