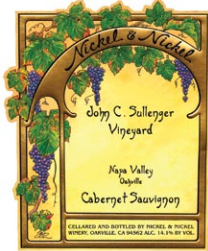


Nickel & Nickel
N&N
Single Vineyard Wines

JOHN C. SULLENGER VINEYARD® CABERNET SAUVIGNON
2007

technical notes: **APPELLATION:** Oakville, Napa Valley

HARVEST DATES: October 11 - 18, 2007



VARIETAL: 100% Cabernet Sauvignon

SKIN CONTACT: 11 - 13 days

AGING: French oak barrels
(43% new, 57% once-used)

TIME: 16 months

RELEASE DATE: September 2010

FIRST VINTAGE: 1997

vineyard description: The home vineyard of Nickel & Nickel, Sullenger Vineyard is situated behind the winery in the heart of Oakville and is named for John C. Sullenger, who settled the farmstead in the 1880's. The vineyard's 30 acres of clay loam soil are planted exclusively to Cabernet Sauvignon.

harvest notes: The deep sedimentary soils of Sullenger may be ideal for the dry winter that started the 2007 growing season. The vineyard 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. We selectively thinned the crop when it was almost completely through veraison and then patiently "let it hang" until complete ripeness of flavors and tannins was achieved in mid-October.

sensory evaluation: The 2007 Sullenger has the blackberry and black cherry flavors that seem to express themselves so often in Oakville, but it is the velvety texture and chewiness of this wine on the palate that emphasizes its alluring qualities. The consistency of the flavors, as promised by the aromas, carries through to a finish that is in fact, mouth watering..

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