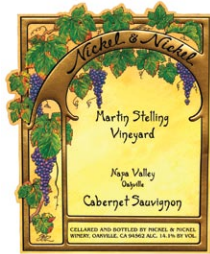


Nickel & Nickel
N&N
Single Vineyard Wines

MARTIN STELLING VINEYARD® CABERNET SAUVIGNON
2007

technical notes: **APPELLATION:** Oakville, Napa Valley **HARVEST DATE:** October 9, 2007



VARIETAL: 100% Cabernet Sauvignon **SKIN CONTACT:** 16 days

AGING: French oak barrels
(55% new, 45% once-used) **TIME:** 17 months

RELEASE DATE: September 2010 **FIRST VINTAGE:** 1997

vineyard description: The 100-acre Martin Stelling Vineyard is located at the base of the western hills in Oakville, and is the primary vineyard for Far Niente Cabernet Sauvignon. Nickel & Nickel is fortunate to farm two acres of this vineyard. The soils are composed of deep volcanic loam with underlying clay and gravel.

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. We selectively thinned the crop when it was almost completely through veraison. Moderate summer temperatures allowed this fruit to hang into October, developing both flavor and tannin maturity.

sensory evaluation: The 2007 Stelling Vineyard Cabernet Sauvignon has layers of berry flavors in the nose. Blackberry, black cherry, cassis and other flavors seem to meld into each other and then re-emerge. The flavors seem to follow the nose, in that each berry is apparent and then folds into the next layer only to present itself again. These layers build across the palate so that the texture seems rich and chewy before the tannins melt away to a juicy finish.

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