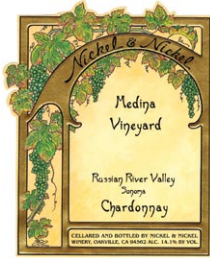


Nickel & Nickel
N&N
Single Vineyard Wines

MEDINA VINEYARD CHARDONNAY
2008

technical notes:



APPELLATION: Russian River Valley,
Sonoma

HARVEST DATE: October 2, 2008

VARIETAL: 100% Chardonnay

FERMENTATION: Whole cluster pressed
barrel fermented (no ML)

AGING: French oak barrels
(48% new, 52% once-used)

TIME: 9 months

RELEASE DATE: March 2010

FIRST VINTAGE: 2005

vineyard description:

Medina Vineyard is located in the Green Valley Appellation of the Russian River Valley. Planted in 1969, it rests on a gentle, rolling slope with a western exposure that offers good sunlight throughout the day. The vineyard is composed of the infamous Goldridge sandy loam soils which produce vines of moderate vigor. The coastal influence produces daytime temperatures that allow the grapes to slowly develop full ripeness while retaining perfect balance. Nickel & Nickel produces Chardonnay from a 14-acre block within the 43-acre vineyard.

harvest notes:

The 2008 growing season had a little bit of everything that we could imagine. A heavy storm started off the year with much needed rain, but the rain came too fast to really penetrate deep into the soils. No rain came after that, which led to dry conditions at only 60 percent normal rainfall. The longest frost season in decades followed but fortunately, there wasn't much damage in this vineyard. During bloom in mid-May, temperatures rose to triple digits only then to be followed by a light rain. As a result, cluster size was smaller this year and yields were down. The key to good ripening in this vineyard is good sun exposure on the fruit, so leaves are pulled to ensure ripeness. The summer months were fairly cool and we welcomed some nice heat in September, which helped to ripen the fruit and decrease its natural acidity.

sensory evaluation:

The smaller berries from this vintage were a blessing since they produced a wine with abundant fruit flavors. The 2008 Medina Chardonnay yields a tropical quality of banana and passion fruit. Hints of Muscat, minerals and lemon evolve on the natural crisp acidity that derives from the area. This wine strikes a nice balance between fruit, acid and oak creating a wine with an opulent middle palate that carries the fruit into a long, persistent finish.

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