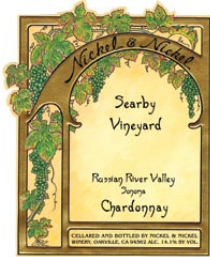


Nickel & Nickel
N&N
Single Vineyard Wines

SEARBY VINEYARD CHARDONNAY
2008

technical notes:



APPELLATION: Russian River Valley,
Sonoma

HARVEST DATES: September 25 - 27, 2008

VARIETAL: 100% Chardonnay

FERMENTATION: Whole cluster pressed
barrel fermented (no ML)

AGING: French oak barrels
(51% new, 49% once-used)

TIME: 9 months

RELEASE DATE: March 2010

FIRST VINTAGE: 2002

vineyard description:

Searby Vineyard was planted in 1972 on the Goldridge sandy loam soils of the Russian River Valley. The vineyard is situated on a west-facing, gently sloping hill that is dry farmed and is very cool due to the marine influence. The clusters tend to have a combination of small and large berries, while the heirloom clonal selection produces Muscat-like flavors. Nickel & Nickel produces Chardonnay from the entire 10-acre vineyard.

harvest notes:

Most vineyard managers will remember the 2008 growing season as one which had it all. 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. The crews went through the vineyard to pull leaves and open up the canopy for good light penetration to the fruit. This is essential for the development of Muscat flavors as well as the decline in the fruit's natural acidity. A cool summer gave way to a hot September and the fruit ripened quickly in the heat. This was one of the earliest harvests for this vineyard.

sensory evaluation:

The floral aromatics are more pronounced in the 2008 Searby Vineyard Chardonnay, which distinguishes it from our other Nickel & Nickel wines. The Muscat and mineral notes harmonize nicely with its natural orange, lemon-lime acidity, producing a very succulent blend. This combination of fruit and acidity is quite refreshing and the addition of rich, French oak creates a wine that is lively and persistent. The beauty of this wine is that it can be enjoyed upon release or it can lay down to evolve new complexities.

Nickel & Nickel Winery • 8164 St. Helena Highway • Oakville, California 94562

Phone: (707) 967-9600 • Fax: (707) 967-0918 • Email: information@nickelandnickel.com • Website: www.nickelandnickel.com