

*Nickel & Nickel*  
**N&N**  
Single Vineyard Wines

HUDSON VINEYARD SYRAH  
2004

*technical notes:*



**APPELLATION:** Carneros, Napa Valley

**VARIETAL:** 100% Syrah

**FERMENTATION:** Typical for red wine

**AGING:** French oak barrels  
(32% new, 68% once-used)

**CASES PRODUCED:** 289 cases

**HARVEST DATE:** September 17, 2004

**RELEASE DATE:** June 2006

**SKIN CONTACT:** 6 days

**TIME:** 15 months

**FIRST VINTAGE:** 2003

*vineyard description:*

The Hudson Vineyard is located in the Carneros region in south Napa. Nestled against a hill that helps block the predominant Carneros winds, this vineyard has a gentle, west-facing slope with soils composed of clay and silt loams. Cool, foggy mornings followed by sunny, warm afternoons allow for optimal fruit ripening. The proper rootstock/clone combination provides balanced vines, and strict irrigation practices concentrate the fruit needed to produce this outstanding Syrah. Nickel & Nickel makes wine from less than two acres of this 180-acre vineyard.

*harvest notes:*

Warm weather in the spring got things off to a good start in 2004 and the vineyard was in great shape. Ideal conditions in May led to a good set and the warm summer months developed flavors nicely. A heat spike in August sent sugars soaring, however, the fruit was not quite ripe. This was a true test of our patience as we had to wait for flavor development even though sugar levels continued to rise. Fortunately, the leveling off of temperatures led to a few weeks of ripening, and we were able to achieve the desired flavors with only slight dimpling of the fruit, which is perfect in Syrah.

*sensory evaluation:*

Very dark in color, this wine entices the senses with a perfume of violet, tar and coffee. It opens with a mouthful of berry fruit, meat, spice, earth and a gameness that is true to the varietal. The palate is full and lush, finishing with flavors of coffee and roasted nuts that are enveloped by elegant, coating tannins.