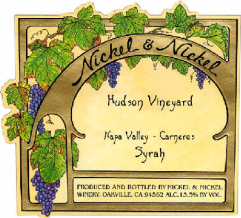


Nickel & Nickel
N&N
Single Vineyard Wines

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.