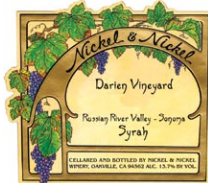


*Nickel & Nickel*  
**N&N**  
Single Vineyard Wines

**DARIEN VINEYARD SYRAH**  
2007

*technical notes:*



**APPELLATION:** Russian River Valley,  
Sonoma

**HARVEST DATE:** October 6, 2007

**VARIETAL:** 100% Syrah

**SKIN CONTACT:** 10 days

**AGING:** French oak barrels  
(42% new, 58% once-used)

**TIME:** 14 months

**RELEASE DATE:** March 2010

**FIRST VINTAGE:** 2001

*vineyard description:*

Tucked into the gently rolling hills of Sonoma's Russian River Valley, Darien Vineyard enjoys a moderate climate and well-drained, loamy soils. The Syrah vines were planted in 2000 and 2001, and benefit from cool, foggy mornings that give way to warm afternoon sun from the southeast, allowing the exposed fruit to ripen evenly. The clusters tend to be fairly long in size and tightly packed. There are two different clones planted in the vineyard, each contributing its own unique flavors to the wine. Nickel & Nickel selects fruit from three-and-three-quarter acres of the 25-acre vineyard.

*harvest notes:*

The 2007 growing season was uneventful, with budbreak occurring in late March and followed by bloom in late May. The vineyard "set" very small clusters as well as very small berries this year, so yields were down by 12 percent. A mild summer with fog in the mornings and sunny afternoons prevailed, and a small heat wave at the end of August proved inconsequential. Fortunately, the warmer weather and longer days in September allowed for good fruit maturity and we let the fruit hang on the vine until the first signs of dimpling. We harvested in the first week of October, prior to any threat of rain.

*sensory evaluation:*

The smaller berries from this vintage produced a wine with incredible color and flavor. This 2007 Darien Vineyard Syrah has abundant plum and sweet berry fruit nestled amongst spice and smoke from the oak. Hints of mineral and meat, characteristic of the varietal, complement the fruit. A bit richer than past vintages, this wine has a polished and smooth middle palate with sweet tannins that round out the finish. This excellent progression of fruit, spice, toast and meat continuing into a long, supple finish has become the signature of this vineyard.

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