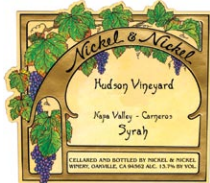


Nickel & Nickel
N&N
Single Vineyard Wines

HUDSON VINEYARD SYRAH
2007

technical notes:



APPELLATION: Carneros, Napa Valley

HARVEST DATE: October 9, 2007

VARIETAL: 100% Syrah

SKIN CONTACT: 9 days

AGING: French oak barrels
(44% new, 56% once-used)

TIME: 14 months

RELEASE DATE: March 2010

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 and 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:

2007 started off very dry and we only received 60 percent of the average rainfall early in the year. The soils warmed up for budbreak in early April and bloom in late May. The crop load was light this year and the clusters were thinned only to allow each cluster to hang independently. Moderate summer temperatures and a small heat wave in late August didn't have much effect on the fruit, and it took a while before this fruit started to mature. The longer, warm days in September slowly ripened the fruit and we harvested in mid-October.

sensory evaluation:

The smaller crop this year produced a wine that is quite distinct. The floral nature of this fruit really stands out with this 2007 vintage as the wine expresses notes of violet and rose. An elegance and youth shine through as the juicy berry fruit plays with a warm spice and toast that comes from the oak. The fine, silky texture and soft tannins carry this medley of flavors into a juicy, harmonious finish.

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