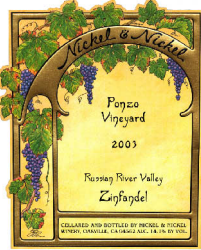


Nickel & Nickel
N&N
Single Vineyard Wines

PONZO VINEYARD ZINFANDEL
2003

technical notes: **APPELLATION:** Russian River Valley, Sonoma **HARVEST DATES:** September 29, 2003



VARIETALS: 100% Zinfandel

FERMENTATION: Tank

AGING: French oak barrels
(25% new/75% once-used)

CASES PRODUCED: 120 cases

Skin Contact: 10 days

TIME: 14 months

RELEASE DATE: September 2005

FIRST VINTAGE: 1997 vintage

vineyard description: The climate in Ponzio Vineyard is fairly cool and mild due to the coastal influences and morning fog in the early summer. The breezes continue to keep the temperatures moderate during the warmer, late-summer months, and offer good conditions for fruit ripening. The vineyard is planted on flat, sandy loam soil and is dry farmed, producing deeply concentrated fruit. Due to the age of the vines, cluster size is quite small and the vines provide low yields.

harvest notes: A warmer March led way to April rains which delayed bloom until the end of May. We had hoped that there would be warmer temperatures at this time however cold weather persisted and the formation of the clusters was poor. A moderate summer slowly ripened the few clusters that did form on each vine. When the weather turned hot at the end of September, flavors rapidly peaked and we quickly captured this intensity. We used our newly formed vineyard management company to harvest this fruit and it was meticulously sorted thru prior to arriving at the winery.

sensory evaluation: Although this vineyard is 70 year old, it continues to produce a wine full of flavor and intensity. The 2003 Ponzio Zinfandel was fermented in small bins which brings out even more fruit intensity. The raspberry flavors are fully pronounced, ripe and jammy with the underlying black pepper, vanilla and spice that are characteristic of this vineyard. The warm, toasty oak surrounds those sweet impressions that carry on and linger to produce a long, balanced finish.