

Nickel & Nickel
N&N
Single Vineyard Wines

PONZO VINEYARD ZINFANDEL
2002

technical notes: **APPELLATION:** Russian River Valley, Sonoma

HARVEST DATE: October 18, 2002

VARIETAL: 100% Zinfandel

RELEASE DATE: April 2005

FERMENTATION: Tank

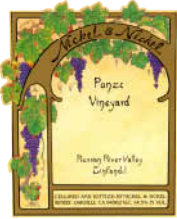
SKIN CONTACT: 12 days

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

TIME: 14 months

CASES PRODUCED: 381 cases

FIRST VINTAGE: 1997



vineyard description: The climate in the Ponzio Vineyard is fairly cool and mild due to the influence of the Pacific Ocean, coupled with the morning fog in 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, the clusters are quite small and low-yielding.

harvest notes: Warm spring conditions in the Russian River Valley led to a beautiful set, and it appeared that this vintage was going to produce a crop load that was slightly above average. The vines looked exceptionally good with a nice balance between leaves and fruit. The summer, however, produced a few hot spells that seemed to raisin some of the clusters and then cooler weather followed which slowly ripened the fruit. We waited quite a while for the grapes to loose their natural acidity and sweeten to those nice, raspberry flavors. This vineyard was the very last to be harvested in 2002, and we spent a bit of time sorting out raisined fruit since, oddly enough, this was the fruit that tasted underdeveloped.

sensory evaluation: Although this vineyard is 82 years old, it continues to produce a wine full of flavor and intensity. The 2002 Ponzio Zinfandel is probably one of the most fruit-driven wines from this vineyard. 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.

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