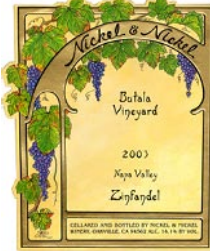


Nickel & Nickel  
N&N  
Single Vineyard Wines

BUTALA VINEYARD ZINFANDEL  
2003

*technical notes:*



**APPELLATION:** St. Helena, Napa Valley

**VARIETALS:** 100% Zinfandel

**FERMENTATION:** Tank

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

**CASES PRODUCED:** 344 cases

**HARVEST DATES:** September 22, 2003

**Skin Contact:** 11 days

**TIME:** 14 months

**RELEASE DATE:** July 2005

**FIRST VINTAGE:** 2003 vintage

*vineyard description:*

The Butala vineyard is located on the southwest side of the city of St. Helena. These older vines are head pruned allowing for nice, fruit exposure. Once a streambed long ago, the soils are gravelly and shallow producing Zinfandel vines that are a bit smaller than average. This area is very warm in the summer and the small clusters ripen early in the season.

*harvest notes:*

The growing season was moderate in 2003 with budbreak and bloom following a usual pattern. Proper canopy management in the spring produced good light penetration on the clusters, ensuring the development of ripe Zinfandel flavors. A few heat waves in August and September clinched the deal, producing slightly dimpled berries exploding with flavor.

*sensory evaluation:*

Given that this is our first bottling of this vineyard, we are very happy with the results. This Zinfandel has beautiful fruit flavors of raspberry, black pepper, chocolate and cigar. It is extremely ripe and rich on the palate with a bit of earth and fruit rounded out by a sweet spice coming from the oak. This wine is very well balanced and flavors continue to persist thru a long, lingering finish.

Nickel & Nickel Winery Post Office Box 7 Oakville, CA 94562

Phone: 707-967-9600 Fax: 707-967-0918 Email: [info@nickelandnickel.com](mailto:info@nickelandnickel.com) Website: [www.nickelandnickel.com](http://www.nickelandnickel.com)