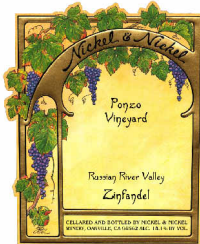


*Nickel & Nickel*  
**N&N**  
Single Vineyard Wines

PONZO VINEYARD ZINFANDEL  
2004

*technical notes:*



**APPELLATION:** Russian River Valley, Sonoma

**VARIETAL:** 100% Zinfandel

**FERMENTATION:** Tank

**AGING:** French oak barrels  
(33% new, 67% once-used)

**CASES PRODUCED:** 239 cases

**HARVEST DATE:** September 3, 2004

**RELEASE DATE:** April 2006

**SKIN CONTACT:** 9 days

**TIME:** 14 months

**FIRST VINTAGE:** 1997

*vineyard description:*

Located in Sonoma's Russian River Valley, Ponzio Vineyard grows Zinfandel from vines planted around 1920 near the onset of Prohibition. The climate is fairly cool and mild due to the coastal influences, morning fog, and breezy conditions that last throughout the summer. Nickel & Nickel's 11-acre block is planted on flat, sandy loam soil and is dry farmed, producing deeply concentrated fruit.

*harvest notes:*

Although better than last year, set was marginal in this vineyard due to cooler weather in the area in May. The summer gave way to nice, warm days and the smaller crop seemed to ripen quickly. We were a bit worried about the heat wave in August and kept an eye out for any raisining in the clusters, however, the heat really concentrated the ripe, raspberry flavors and got the fruit ready to harvest. This was one of the first vineyards to be harvested this year.

*sensory evaluation:*

The 2004 vintage shows a lot of ripe fruit flavors. The raspberry flavors are fully pronounced with layers of white pepper, vanilla and spice that are characteristic of the Ponzio Vineyard. Plush and smooth, this wine expands on the palate, providing a mouthful of jammy richness. The warm, toasty oak surrounds that richness, which carries on and lingers to produce a long, balanced finish.