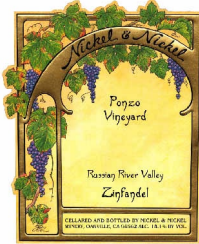


Nickel & Nickel
N&N
Single Vineyard Wines

PONZO VINEYARD ZINFANDEL
2005

technical notes:



APPELLATION: Russian River Valley, Sonoma

VARIETAL: 100% Zinfandel

FERMENTATION: Tank

AGING: French oak barrels
(36% new, 64% once-used)

HARVEST DATE: October 12, 2005

RELEASE DATE: April 2007

SKIN CONTACT: 8 days

TIME: 14 months

FIRST VINTAGE: 1997

vineyard description:

Located in Sonoma's Russian River Valley, Ponzo 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:

2005 was a very fortunate year for us in this vineyard. We not only acquired the other old vine block on property (which is adjacent to our own with a similar planting date), but after a few years of low production the vineyard finally had a good "set". The weather in the spring and summer was ideal with nice warm days and very few heat spikes. In previous years, we had to wait for the nice raspberry flavors to develop while the acid decreased, this year however the fruit ripened to those luscious flavors that we have come to expect.

sensory evaluation:

This Zinfandel has abundant fruit aromas and opens with its traditional raspberry flavors fully pronounced with layers of white pepper, vanilla and spice that are characteristic of this vineyard. Sweet and round, this wine expands on the palate giving a mouthful of jammy richness. The warm, toasty oak surrounds the sweet impressions that carry on and linger to produce a long, balanced finish.