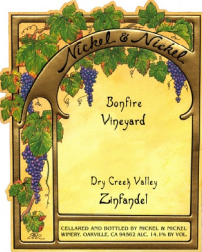


Nickel & Nickel
N&N
Single Vineyard Wines

BONFIRE VINEYARD ZINFANDEL
2005

technical notes: **APPELLATION:** Dry Creek Valley, Sonoma

HARVEST DATES: October 6 & 14, 2005



VARIETAL: 100% Zinfandel

Skin Contact: 8 days

FERMENTATION: Tank

TIME: 14 months

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

RELEASE DATE: April 2007

CASES PRODUCED: 1830 cases

FIRST VINTAGE: 2005

vineyard description: Located in Sonoma's Dry Creek Valley, Bonfire Vineyard is situated on two rolling hills that are positioned to receive maximum sunlight exposure during the day. The soils are composed of gravelly loam fused with red components that come from oxidized iron, which is indicative of ultra-premium Zinfandel vineyards in the area. While the weather is warmer in this area than in the Russian River, the marine influence still provides a natural acidity that produces wines of excellent proportions.

harvest notes: Since this was our first year with this vineyard, we kept a close watch on the fruit so that we could really understand what the vineyard had to offer. The weather was nice during bloom and the crop size looked a bit heavy for what we desired. We dropped the fruit back to one cluster per shoot so that we could concentrate flavors and bring the vineyard into balance. Warm temperatures prevailed during the summer without any heat spikes and the fruit ripened beautifully throughout the season. This vineyard was among the first to come into the winery this year.

sensory evaluation: Bonfire Zinfandel has opulent fruit both in the aroma and on the palate. Raspberry and blackberry fruits expand upon entry, with some layering of black pepper and earth adding interest. The sweet vanillin and spice from the oak add warmth to the juicy palate and carry through into a long, supple finish. This wine is beautifully balanced despite its rich intensity.