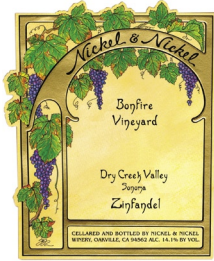


Nickel & Nickel
N&N
Single Vineyard Wines

BONFIRE VINEYARD ZINFANDEL
2006

technical notes: **APPELLATION:** Dry Creek Valley, Sonoma **SKIN CONTACT:** 10 days



VARIETAL: 100% Zinfandel

TIME: 14 months

AGING: French oak barrels
(35% new, 65% once-used)

RELEASE DATE: April 2008

HARVEST DATES: October 1 - 3, 2006

FIRST VINTAGE: 2005

vineyard description: Located in Sonoma's Dry Creek Valley, Bonfire Vineyard is situated on two gently rolling hills receiving maximum sunlight exposure from both the east and the west. The soils are composed of a gravelly loam fused with red components that come from oxidized iron, which is indicative of exceptional Zinfandel vineyards in the area. The region's marine influence is complemented with enough warmth to provide full ripeness, producing wines of excellent proportions. Nickel & Nickel produces this Zinfandel from seven of the vineyard's 30 acres.

harvest notes: The 2006 growing season in Dry Creek Valley started off about one week behind the prior year due to cooler weather and rain in March and April. Except for a few heat spikes in June and July, the temperatures were moderate with morning fog keeping things cool. We thinned the crop since these Zinfandel vines produce a lot of fruit. Although temperatures didn't peak this year, it was warm enough to develop those sweet, jammy flavors. We were able to harvest the fruit just as it started to dimple, without any raisins, in the beginning of October.

sensory evaluation: The 2006 Bonfire Zinfandel has beautiful aromas of red and black fruits. A bounty of raspberry and blackberry intensifies upon the palate, with black pepper and cedar enriching the wine. This depth of flavors is carried across a plush middle palate, which is thick and jammy. This wine warrants consideration of "a big Zinfandel" and yet is balanced, despite its rich intensity.

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