

Nickel & Nickel
N&N
Single Vineyard Wines

PONZO VINEYARD ZINFANDEL
1999

technical notes: **APPELLATION:** Russian River Valley, Sonoma

HARVEST DATES: October 5, 1999

VARIETALS: 100% Zinfandel

RELEASE DATE: April 2002

FERMENTATION: Tank

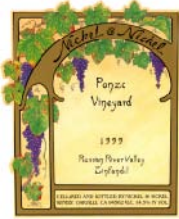
SKIN CONTACT: 10 days

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

TIME: 14 months

CASES PRODUCED: 107 (12 x 750 ml) cases

FIRST VINTAGE: 1997



vineyard description: Located in Sonoma's Russian River Valley, Ponzo vineyard grows Zinfandel from vines planted around 1920. 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 four-acre parcel is planted on flat, sandy loam soil and is dry-farmed, producing deeply concentrated fruit.

harvest notes: 1999 produced a late spring, which, combined with an unusually rainy weather pattern in June, delayed and damaged flowering in Russian River. The old vines produced a very small crop this year, less than one ton per acre. The moderate summer conditions, combined with a smaller yield, enhanced the wine's ripe fruit flavors but required a change in the winery. This wine was fermented in small bins and punched down several times a day.

sensory evaluation: The 1999 Ponzo Zinfandel offers a focused palate of raspberry, black pepper and smoky oak, balancing ripe fruit with a subtle, crisp acidity and a bold, but not weighty, texture. These special characteristics reveal that with a little patience, these old vines are capable of producing deeply concentrated fruit and a very impressive wine.

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