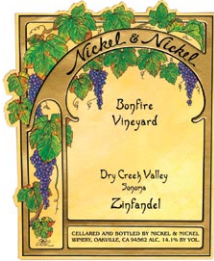


Nickel & Nickel
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Single Vineyard Wines

BONFIRE VINEYARD ZINFANDEL
2007

technical notes: **APPELLATION:** Dry Creek Valley, Sonoma **HARVEST DATE:** September 20, 2007



VARIETAL: 100% Zinfandel **SKIN CONTACT:** 8 days

AGING: French oak barrels
(42% new, 58% once-used) **TIME:** 14 months

RELEASE DATE: April 2010 **FIRST VINTAGE:** 2005

vineyard description: Located in the 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 a 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 Valley, the marine influence still provides a natural acidity that produces a wine of excellent proportion.

harvest notes: The 2007 growing season registered lower rainfall, but progressed normally through harvest. Budbreak occurred in early April and bloom followed in late May. Clusters were a bit larger this year, so the crew made a few thinning passes through the vineyard to ensure that each cluster received adequate sunlight. A mild summer prevailed, with fog in the mornings and sun in the afternoon, and even the small heat wave at the end of August didn't cause concern. Fortunately, the warm weather and longer days in September allowed for good fruit maturity and the ripe, juicy Zinfandel flavors developed at the end of the September.

sensory evaluation: The consistency of this vineyard is remarkable from vintage to vintage. The 2007 Bonfire Zinfandel has beautiful aromas of ripe, jammy fruits mixed with toasty French oak. Raspberry and blackberry, laced with black pepper, vanilla and cedar, complete the rich flavor profile. The middle palate is beautifully textured and juicy, and the supple flavors flow into a long, layered finish.

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