Nickel & Nickel

Single Vineyard Wines

NICKEL & NICKEL: A SINGLE-MINDED COMMITMENT TO VINEYARD-DESIGNATED WINES

The wineries dotted along the flat, tidy expanse of the Oakville appellation of the Napa Valley are celebrated for producing world-class Cabernet Sauvignon wines. In fact, the region's vineyards are some of the most coveted in the valley. The Nickel & Nickel winery, founded in 1997 but born from a tradition of exceptional winemaking, is devoted to creating wines that articulate the singular expressions of the vineyards in Oakville and beyond.

Established by the partners of Far Niente, Nickel & Nickel is based on a philosophy of producing 100 percent varietal, single-vineyard wines that best express the distinct personality of each vineyard. The winery's current releases include Napa Valley Cabernet Chardonnay, Merlot, Syrah and Cabernet Sauvignon, as well as Syrah from Sonoma.

Nickel & Nickel represents a distinct departure from the iconic Far Niente estate wines in that they are focused on single vineyard sites. The Nickel & Nickel wines are made by a dedicated winemaker, Joe Harden. By being devoted solely to producing 100-percent varietal, single-vineyard wines, Nickel & Nickel provides consumers with a more in-depth understanding about wine, and the grapes and vineyards that it comes from.

Post Office Box 7, Oakville, California 94562 · Telephone (707) 944 0693 · Fax (707) 944 2312

Winemaking

Seventeen different single-vineyard Cabernet Sauvignons are currently produced, as well as single-vineyard Chardonnay, Merlot and Syrah. Although the winery is located adjacent to the Sullenger Vineyard in Oakville, Nickel & Nickel works with vineyards from many different parts of the Napa Valley.

The process of selecting a site to produce a single-vineyard wine is of paramount importance. Every aspect of a vineyard must meet Nickel & Nickel's exacting standards, including the soil, rootstock, clonal selection, exposure and farming practices. The viticulture team farms with precision, based on what is required for each site to achieve the purest expression of its place. The process reveals how vineyards that are in some cases less than a mile apart and growing the same varietal, may produce wines of remarkably different character.

Founded
1997

Winemaker
Andrew Delos (Director of Winemaking)
Joe Harden

Current Releases

Chardonnay:
2018 Truchard Vineyard Chardonnay, Carneros, Napa Valley

Merlot:
2017 Bear Flat Vineyard Merlot, Oak Knoll District of Napa Valley
2017 Harris Vineyard Merlot, Oakville, Napa Valley
2017 Suscol Ranch Merlot, Oakville, Napa Valley

Cabernet Sauvignon:
2018 Air Show Vineyard Cabernet Sauvignon, Oakville, Napa Valley
2018 Beatty Ranch Cabernet Sauvignon, Howell Mountain, Napa Valley
2018 Bear Track Vineyard Cabernet Sauvignon, Napa Valley
2018 Branding Iron Vineyard Cabernet Sauvignon, Oakville, Napa Valley
2018 C.C. Ranch Cabernet Sauvignon, Rutherford, Napa Valley
2018 DeCarle Vineyard Cabernet Sauvignon, Rutherford, Napa Valley
2018 Dragonfly Vineyard Cabernet Sauvignon, St. Helena, Napa Valley
2018 Element 28 Cabernet Sauvignon, Napa Valley
2018 Hayne Vineyard Cabernet Sauvignon, St. Helena, Napa Valley
2018 John C. Sullenger Vineyard Cabernet Sauvignon, Oakville, Napa Valley
2018 Kenefick Ranch Cabernet Sauvignon, Calistoga, Napa Valley
2018 Martin Stelling Vineyard Cabernet Sauvignon, Oakville, Napa Valley
2018 Quarry Vineyard Cabernet Sauvignon, Rutherford, Napa Valley
2018 Quicksilver Vineyard Cabernet Sauvignon, Rutherford, Napa Valley
2018 Silver Seeker Vineyard Cabernet Sauvignon, St. Helena, Napa Valley
2018 State Ranch Cabernet Sauvignon, Yountville, Napa Valley
2018 Vaca Vista Cabernet Sauvignon, Oak Knoll District of Napa Valley

Syrah
2017 Darien Vineyard Syrah, Russian River Valley, Sonoma

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Architecture and Design

NAPA VALLEY WINERY STEPS FORWARD INTO THE PAST OF ARCHITECTURE AND DESIGN

Nickel & Nickel, a Napa Valley winery devoted exclusively to producing 100 percent varietal, single-vineyard wines, is housed in the magnificently restored, 19th century John C. Sullenger farmstead, where the lifestyle of antiquity is joined seamlessly with the technology of the future.

Founded in 1997 by the partners of Far Niente, Nickel & Nickel is located in Oakville, along Highway 29 on 42 acres that were originally settled as a farmstead in the 1880s. The winery's collection of classic barns along with the site's original farmhouse featuring charming Queen Anne-style details, brings the historic farmstead back to life, while housing a cutting-edge, solar-powered winery capable of individually handcrafting Nickel & Nickel's single-vineyard wines.

The land was first developed by John C. Sullenger, a successful prospector and owner of gold, silver and quicksilver mines, who acquired the Oakville parcel in 1865. Nickel & Nickel purchased the property in 1998.

The plan was three-fold: to restore the Sullenger farmstead, construct new buildings that are architecturally compatible to the historic structures, and house an ultra-modern winery uniquely suited to producing single-vineyard wines. The project broke ground in June 2001, and the first crush was held at the new winery in 2002. Construction of the project was completed in the summer of 2003, at which time Nickel & Nickel opened its doors to the public, by appointment.

In September 2003, Nickel & Nickel was honored with an Award of Merit form the Napa County Landmarks Commission, for its preservation efforts of the circa-1884 John C. Sullenger home.

The Sullenger home and farmstead buildings are arranged around three sides of a barnyard and surrounded by 80-year-old Sevillano olive trees and a white, three-rail fence. The following pages detail the history as well as the architectural and design details specific to each building.

The Sullenger House
Named for John C. Sullenger, who purchased the land in 1865 and established the farmstead in the 1880s, the 2,800 square-foot Sullenger House is a handsome farmhouse with charming Queen Anne details, built around 1884. Abandoned and neglected for more than two decades, Nickel & Nickel began restoration of the home in 2002. The Sullenger House serves as guest reception and hospitality. Highlights of the home's features include:

- restored and remodeled original clapboard wood siding
- original exterior detailing, including fish scale, sunburst and rosette elements
- original central hall staircase; restored original newel post and balusters
- original fir wood floors
- new brick chimneys constructed of brick that's authentic to 1880s architecture
- newly excavated, arched-ceiling cellar, finished in plaster and antique terra cotta tile
- traditional, hand-cut limestone foundation blocks
- recreated porch and second story balcony with authentic Chippendale railing
- new cedar shingle roof, typical of 1880s home construction

The interior design of the Sullenger House evokes a romantic version of the early farmstead, but with a panache appropriate for a world-class winery. Provincial in style, the interior combines a light, airy and earth-toned palette of painted woodwork, wallpaper and textiles, with an eclectic blend of distinctive antiques appropriate to the home of a prosperous, 19th century farmer, including:

- French mantles with mirrored trumeau
- early Swedish trestle tables from the 1750s
- art nouveau bisque-ware vases from eastern France
- one-of-a-kind antique crystal and beaded chandeliers

Guided and private tours and tastings are offered each day, by appointment, between the hours of 10:00am and 4:00pm. Tours begin at the Sullenger House and include a walk through the historic Nickel & Nickel farmstead, restored 18th century Gleason Barn, authentic post-and-beam fermentation barn and underground barrel aging cellar. The tour ends with a seated, guided tasting of a selection of single-vineyard wines.

The Gleason Barn
Originally built circa 1770 in Meriden, New Hampshire by the Gleason family, the 3,000 square-foot pre-Revolutionary War-era hay barn was spared demolition by its purchase in 2001. After two years spent dismantling the barn, designing blueprints, restoring and saving the wood beams, the barn was shipped in pieces to Nickel & Nickel and was reconstructed at the winery in 2003 to house offices and a laboratory for the winemaking staff. The elements include:

- original hand-hewn, white pine and hemlock beams, fashioned in post-and-beam, wood-pegged
- construction; the beautifully rough beams show centuries of wear century-old, barn-red exterior siding, weathered to a lovely, aged patina
- the barn's interior is re-adapted to winery use, without compromising its architectural integrity
- the haylofts and animal stalls have been turned into glass-walled offices and lab space, retaining the floor-to-ceiling open feeling of the barn
- new, double-folding, divided light doors recreate the barn's original breezeway
- creative engineering enabled this 250-year-old barn to meet seismic building codes, while preserving its original interior and exterior elevations

North Fermentation Barn
The fermentation barns are the only new-construction buildings at the site. The 5,800 square-foot north fermentation barn is built with reclaimed, century-old fir beams and features traditional American barn- building methods. The wood-frame barn has been assembled using age-old techniques of hand-joinery for post and beam construction that were common in antiquity. Yet, the barn houses a modern winery equipped to handcraft the wine from each individual vineyard. Features include:

- a structure comprised of 450 century-old fir beams reclaimed from sites throughout North America
- fashioned in post-and-beam, mortise-and-tenon construction the structure is held together by 400 wooden pegs known as "trunnels," which were driven by hand
- using wooden mallets known as "beetles" creative engineering enabled this barn to meet seismic building codes, while preserving its 19th
- century style night-flow air regulates the barn's temperature; louvers automatically open or close throughout the day and night, to maintain the proper temperature
- Western Red cedar board and batten siding
- exterior stone wainscot, fashioned from hand cut and chiseled limestone and volcanic tuff
- traditional galvanized tin corrugated roof
- the 19th century-style building houses 21st century equipment uniquely suited to custom making small-lot, single-vineyard wines, including 26 computer and temperature-controlled stainless steel tanks in three sizes; floating aluminum catwalks; utilities; night flow air ventilation; state-of-the-art work and aesthetic lighting

South Fermentation Barn
The South Fermentation Barn reflects a more light-filled, American architectural style. While made with the traditional post-and-beam, mortise and tenon style of hand joinery, the beams were planed from new wood and the open, airy structure reflects the optimism of a modern generation. Both open-and closed-top tanks are housed within the barn, and guests are often treated to tastings on a small mezzanine that provides an exciting view of harvest every fall.

Barrel Cellar
Accessed by descending a stairway housed in a traditional stone outbuilding, and walking through a pair of hand-oiled, rail-and-stile pocket doors, the 30,000 square-foot subterranean barrel cellar appears as a beautifully dramatic and unexpected room, located beneath the fermentation barn. The cellar excavation began in June 2001 and required digging 12 feet down, below the water table, and one acre in area. Highlights include:

- 10-foot vaulted ceilings, groin arches and illuminated column capitals, inspired by old European wine cellars, provide aesthetic detail in the cellar, which is large enough to hold 3200 French oak barrels
- 25 thirteen-ton cement beams and 330 four-ton planks, each measuring 26 feet long, were craned in to create the ceiling, which is at ground level; 36 four-ton cement columns support the ceiling; these modern, pre-cast concrete structural pieces are concealed by plaster architectural detailing
- each column custom-formed to conceal hose and electrical stations, combining wine lines from the fermentation tanks above, hot water, cold water, inert gas and compressed air; the stations ease the rigors of cellar work and minimize clutter
- radiant cooling in the floor and ceiling to maintain perfect temperature control in an area of warm underground temperatures

Landscaping
The landscape design preserves centuries-old Valley Oak trees that surround the house, while adding elements of color, charm and texture common to a successful 19th century farmstead. Significant plantings include:

- a single European Horn Beam tree stands in an island of Dragon Wing Begonias at the winery
- entrance 80-year-old Sevillano Olive trees surround the estate
- a forest of River Birch, Weeping Willow, Arbutis, Crimson Queen Japanese Maple and Green Lace Japanese Maple trees stands to the right of the farmhouse, and is traversed by undulating, natural bark pathways
- a white picket fence with red climbing roses surrounds the house and a basket weave brick entry walk; the walk is lined with Iceberg Tree Roses and red rose arbors adorn the entrances; a collection of antique and heirloom roses compliment the rose gardens 32-foot Canary Palm trees stand at the front and rear of the house
- Crape Myrtle, Yellow Iris, Nikko Blue Hydrangea, assorted Lilacs, Viburnum, Rhododendron, Wisteria, Mexican Primrose, Ferns and Azaleas add color Golden Aurora Fescue dotted with California Red Poppies and Royal Carpet Alyssum grow in two large paddocks that front the property and are surrounded by a white, three-rail fence

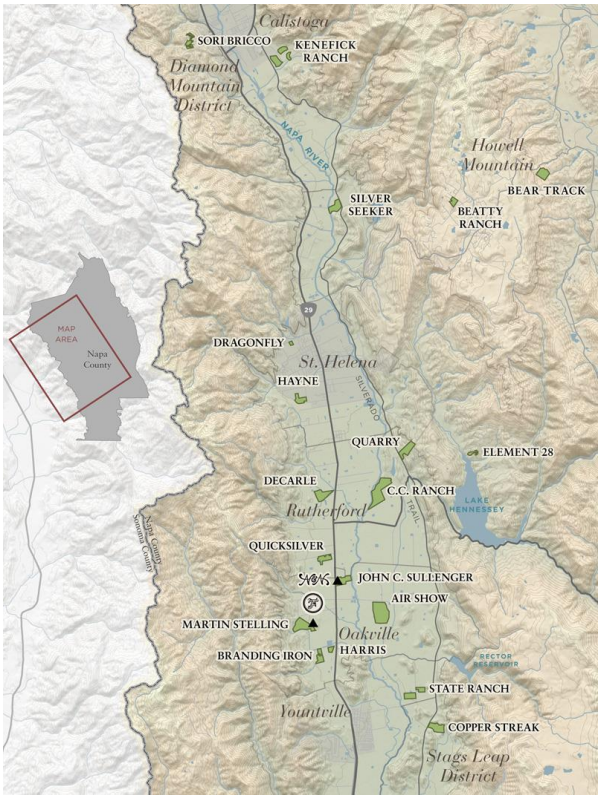
Sustainability
Nickel & Nickel follows an integrated program of sustainable measures affecting vineyard, winery and day-to-day business practices, taking every effort to steward our resources and contribute to the environmental well-being of the community. Nickel & Nickel is solar powered; net-zero users of electricity, annually producing more energy than is consumed; organically farms the Napa Valley vineyards; collects process water from winery operations for vineyard irrigation and frost protection; and recycles extensively.

Winemaker

JOE HARDEN

Joe Harden is Nickel & Nickel's winemaker, appointed in the fall of 2018. Upon Joe Harden's completion of a Bachelor of Science degree in Viticulture and Enology at the University of California, Davis in 2011, the 6'7' college athlete put his oenology career on hold for a year while he tested the waters of a professional basketball career with the NBA D League Warriors in California and then the Ballarat Miners in Melbourne, Australia. The rigors of the professional circuit, however, led to his return to California in 2012, where he began an internship at Robert Mondavi Winery under the tutelage of winemaker Geneviève Janssens. He advanced to enologist in 2013 and was named winemaker in 2014. While there, he specialized Bordeaux varietals and oversaw production of the renowned To Kalon Cabernet Sauvignon wines. In his position, Harden produces Nickel & Nickel's expansive portfolio of 100 percent varietal, single-vineyard Cabernets from Napa Valley's most significant AVAs, including Oakville, Rutherford, Howell Mountain, St. Helena and others, as well as a selection of single-vineyard Chardonnay, Merlot and Syrah.

VINEYARDS



ESTATE VINEYARD PROFILES

UPPER NAPA VALLEY

Home to our single-vineyard Cabernets and one Merlot, the Upper Napa Valley offers a stunning array of soils, microclimates and sun exposures.

Cabernet Sauvignon:

John C. Sullenger Vineyard (Oakville) – 30 acres
The home vineyard of Nickel & Nickel, Sullenger Vineyard is situated behind the winery in the heart of Oakville and is named for John C. Sullenger, who settled the farmstead in the 1880's. The vineyard's 30 acres of clay loam soil are planted exclusively to Cabernet Sauvignon, with 2 rootstocks and a few different clones which each add a unique element to the resulting wine.

Martin Stelling Vineyard (Oakville) – 2 acres (of 56 acres total)
The Martin Stelling Vineyard is located at the base of the western hills in Oakville and is the primary vineyard for Far Niente Cabernet Sauvignon. Nickel & Nickel is fortunate to farm two acres of this vineyard. The soils are composed of deep volcanic loam with underlying clay and gravel.

Branding Iron Vineyard (Oakville) – 8 acres
Named for the branding iron owned by the proprietor, the eight-and- a-half acre Branding Iron Vineyard lies in western Oakville, close to the base of the Mayacamas Mountains. The vineyard is comprised of well-drained clay loam and the vines are vertically trellised to maximize sunlight and open the canopy. The area's warm

climate and sun exposure in both the morning and afternoon is perfect for slowly ripening the fruit, which often benefits from a long hang time.

Bear Track Vineyard (Oakville) – 30 acres
Bear Track Vineyard is planted in three terraced blocks on the eastern hillsides of Napa Valley, just outside of the Howell Mountain AVA. The cool climate and iron-rich, volcanic ash soils result in small, tight clusters of concentrated fruit. Ample hang time before harvest yields a Cabernet Sauvignon with intense, dark fruit flavors and integrated tannins.

Air Show Vineyard (Oakville) – 18 acres
Named for the aerial artistry of the valley's blackbirds, Air Show Vineyard is planted in gravelly, well-drained soils in the heart of Oakville along the crossroad. This Cabernet offers depth and layering typical of the region, with supple tannins that are a signature of the vineyard site.

Beatty Ranch Vineyard (Howell Mountain) – 3.8 acres
Located atop Howell Mountain, Beatty Ranch typically gets to enjoy the warmth of the sun when summer fog lines the valley floor. While the fruit ripens easily, we must wait for mature tannins to emerge. The red, rocky soils are ideal for producing moderate- sized vines, and this vineyard is comprised of four different clones that each provide a unique flavor profile to the overall wine.

C.C. Ranch Vineyard (Rutherford) – 15 acres
C.C. Ranch is planted in Rutherford, along the slope of a knoll west of the Silverado Trail. The vineyard grows classic Rutherford Cabernet Sauvignon on well-drained, gravelly loam soil and receives a variety of exposures, depending on the block and location. The vines are well balanced and the canopy is opened up to give good light exposure. Nickel & Nickel produces wine from 15 select acres of this 115-acre vineyard.

Quarry Vineyard (Rutherford) – 11 acres
The 25-acre Quarry Vineyard climbs the slopes above the Silverado Trail on the east side of Rutherford. The name comes from the old quarry that was the source of a white rock used in the ghost winery that still stands beside the vineyard. Three distinct hillside blocks, each experiencing its own unique soil and exposure, are harvested from this vineyard. The white, rocky loam soils are well drained, and the vines are of moderate vigor. Cluster and berry size vary from block to block, but all are small to moderate. This vineyard has full exposure to the afternoon sun.

Quicksilver Vineyard (Rutherford) – 25 acres
The Quicksilver Vineyard lies on the western Rutherford bench, in the acclaimed area on Bella Oaks Lane. The soils are predominantly well drained loams that produce vines of moderate size. These older vines were planted to the California sprawl system, with wider spacing and a divided canopy, giving great exposure to the fruit. Minimal irrigation is needed to obtain maximum fruit potential.

DeCarle Vineyard (Rutherford) – 30 acres
DeCarle Vineyard is planted on the west side of Rutherford, in the dusty soils for which the area is known. This Cabernet Sauvignon offers a silky palate that complements the wine's juicy berry and black cherry flavors and finishes with a subtle minerality.

Dragonfly Vineyard (St. Helena) – 4 acres
The diminutive, four-acre Dragonfly Vineyard is located in St. Helena at the base of Spring Mountain. Old timers know this magical place as a "banana belt" microclimate, as its ideal summer temperatures allow the

vines to develop their notable ripe and jammy fruit. The vines benefit from the site's deep, gravelly loam soils and gentle southern exposure, and the vineyard is one of the first to be harvested each year.

Hayne Vineyard (St. Helena) – 9 acres
The Hayne Vineyard is situated in St. Helena at the base of the Mayacamas Mountains and is well known for its single vineyard wines from the site. The vines are small to moderate in size due to the gravelly, loam soils and the vineyard produces small yields. The warm St. Helena temperatures are ideal for producing sweet, jammy fruit and this vineyard tends to be picked at the beginning of harvest each year.

Silver Seeker Vineyard (St. Helena) –30 acres
Silver Seeker Vineyard is named for the 19th century miners that traveled to the Napa Valley seeking fortunes in silver. Located along the historic Silverado Trail, this eastern St. Helena site provides a warm climate for early ripening, yielding a plush Cabernet Sauvignon with concentrated red fruit flavors and a finish that is melting, elegant and long.

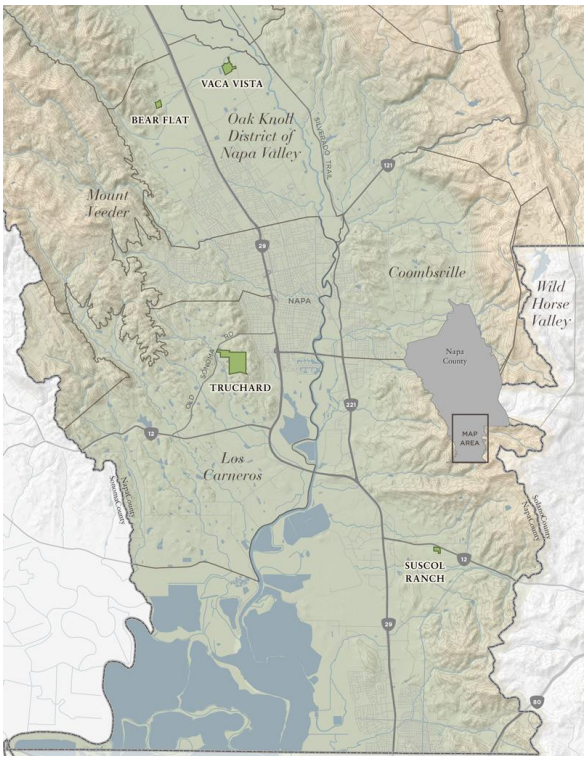
Kenefick Ranch Vineyard (Calistoga) – 2 acres
Planted on well-drained, alluvial soils at the base of Calistoga's Eastern hills, Kenefick Ranch produces vines of moderate vigor that yield loose clusters with small, concentrated berries. The loamy soil, western exposure and the warmer upper valley climate of this westward-facing vineyard helps us achieve optimal phenolic ripeness. The resulting wines consistently offer a mouthwatering combination of boysenberry and black cherry aromas with fresh fruit flavors that expand and coat the palate, along with density, layers of texture and a juicy finish.

State Ranch Vineyard (Yountville) – 14.5 acres
State Ranch is located northeast of the town of Yountville. The 23-acre vineyard is divided into two parcels by State Lane Road and consists of both older and younger vines. Many excellent wines are produced from this area, in part due to the rocky, loam soil which has excellent drainage throughout the year. The vines, as well as the clusters, are moderate in size and the vineyard gets full sun throughout the day. As the young vines mature, we will be harvesting many different clones to make the final wine. Nickel & Nickel selects fruit from 11 acres of the vineyard.

Element 28 Vineyard (Napa Valley) – 5.5 acres
Element 28 is named after the owner of the vineyard, Erik Nickel, who ingeniously came up with the name Element 28, which is "nickel" on the periodic table. Located high in the hills across from Lake Hennessey, this vineyard has a nice western exposure, comprised of shallow, gravelly loam soils which produce small vines with loose clusters and small berries. Three different clones offer a variety of concentrated fruit flavors that are hallmarks of this hillside vineyard.

Merlot:

Harris Vineyard (Oakville) – 6 acres Harris Vineyard is located in western Oakville, just east of the Branding Iron Vineyard. Nickel & Nickel's six acres are comprised of two blocks that offer a southern exposure and soil of gravelly clay loam. Thinning passes allow each cluster to hang freely, optimizing the trellis system, and taking advantage of the warm climate to reach full maturity.



LOWER NAPA VALLEY

The Lower Napa Valley is home to Nickel & Nickel's Chardonnay and Merlot vineyards, as well as one Cabernet vineyard. Its cool, foggy mornings and warm afternoons offer ideal conditions for growing some of the best Chardonnays Napa has to offer.

Cabernet Sauvignon:

Vaca Vista Vineyard (Oak Knoll District) – 30 acres
Vaca Vista Vineyard sits upon the valley floor in the Oak Knoll District and is our debut Cabernet Sauvignon vineyard in the appellation, set against a scenic backdrop of the Vaca Mountains to the east. The vineyard's well-drained, gravelly soils and moderate climate provide even ripening, resulting in this structured and polished Cabernet Sauvignon.

Chardonnay:

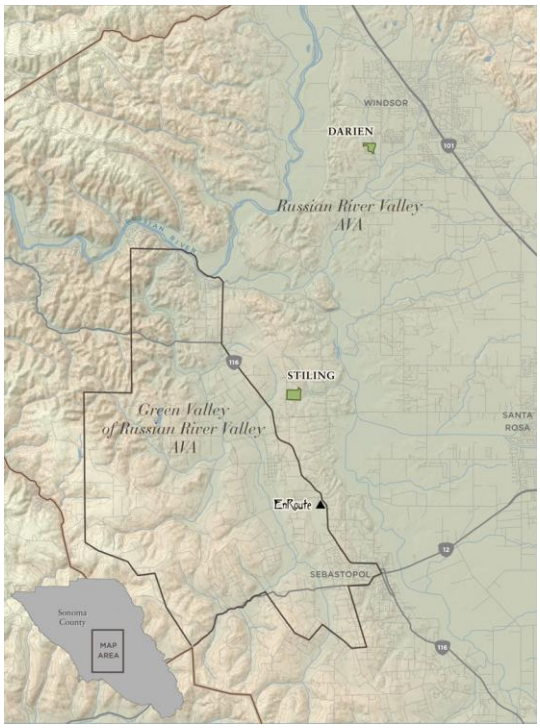
Truchard Vineyard (Carneros) – 14 acres
Truchard Vineyard lies in the heart of Carneros, prized for its rolling hills, sun exposure and cool, breezy conditions that allow long, even ripening. Nickel & Nickel makes wine from eight select sections of this 270-acre vineyard, composed of volcanic ash and rock with a southwestern exposure. The growing season tends to be long in this cooler area, allowing for fully mature fruit at harvest.

Merlot:

Suscol Ranch Vineyard (Napa Valley) – 9 acres
The nine-acre Suscol Ranch vineyard is located in Jamieson Canyon, south of the city of Napa. The area is very cool, with dense fog early in the season and windy conditions all year long. The vines are planted on a gentle, north-facing knoll of deep, loamy soil and are cordon trained to give the grapes maximum sun

exposure. The cool conditions allow the fruit to mature slowly, gracefully developing flavors and mature tannins.

Bear Flat Vineyard (Oak Knoll District) - 21.4 acres
This vineyard is located on the west side of the Oak Knoll District of Napa Valley. Well-drained loam soils gently slope toward the east, providing a nice exposure for the vines, while the cooler climate offers ideal ripening conditions.



RUSSIAN RIVER VALLEY

Rolling hills, striking soils and cool mornings and nights are hallmarks of Russian River Valley, where the Syrah benefits from this special geography and climate.

Syrah:

Darien Vineyard – 3.75 acres
Tucked into the gently rolling hills of Sonoma's Russian River Valley, Darien Vineyard enjoys a moderate climate and well-drained, loamy soils. The Syrah vines were planted in 2000 and 2001, and benefit from cool, foggy mornings that give way to warm afternoon sun from the southeast, allowing the exposed fruit to ripen evenly. The clusters tend to be fairly long in size and tightly packed. There are two different clones planted in the vineyard, each contributing its own unique flavors to the wine. Nickel & Nickel selects fruit from three-and-three-quarter acres of the 25-acre vineyard.