

**Nickel & Nickel****2005 Chardonnay, Searby Vineyard
(Russian River Valley)**

In its ever ambitious and widening plan to make single vineyard wines, Nickel & Nickel – perhaps more than any other winery in California – strives to get at the nebulous concept of terroir. This Chardonnay is one of four in its current portfolio of 25 wines; and one of two from the Russian River Valley.

The Searby Vineyard was planted in 1972 on Goldridge sandy loam soils. The vineyard is situated on a west-facing, gently sloping hill that is dry-farmed and is very cool due to the marine influence. The clusters tend to have a combination of small and large berries, while the heirloom clonal selection produces

Muscat-like flavors. N & N produces Chardonnay from just over nine acres of the vineyard.

The wine itself has stylish aromas with a hint of creaminess and melon. There's lots of oak upfront but it quickly is integrated at mid-palate where it becomes well-balanced. The fruit is lovely, round and soft, backed by a good dose of acidity. This wine is age worthy, perhaps up to eight years. Thankfully, there was no ML (malolactic fermentation) introduced, which would have rendered the wine too sweet and even flat. The juice was aged for nine months in French barrels, 52 percent of which were new. The listed alcohol is 14.3 percent and there were just over 3,600 cases produced.

Reviewed September 12, 2007 by [Alan Goldfarb](#).

THE WINE

Winery: [Nickel & Nickel](#)

Vineyard: Searby Vineyard

Vintage: 2005

Wine: Chardonnay

Appellation: [Russian River Valley](#)

Grape: Chardonnay

Price: \$43.00

THE REVIEWER**Alan Goldfarb**

Alan Goldfarb has been writing about and reviewing wine for 17 years. His reviews have been published in the *St. Helena Star*, *San Jose Mercury*, *San Francisco Examiner*, *Decanter*, and *Wine Enthusiast*, among others. Not once has he used a point system, star

system, or an iconic symbol to quantify a wine. What counts in Mr. Goldfarb's criteria when judging a wine is: how it tastes in the glass; is it well-constructed; its food compatibility; and presence of redeeming regional attributes.