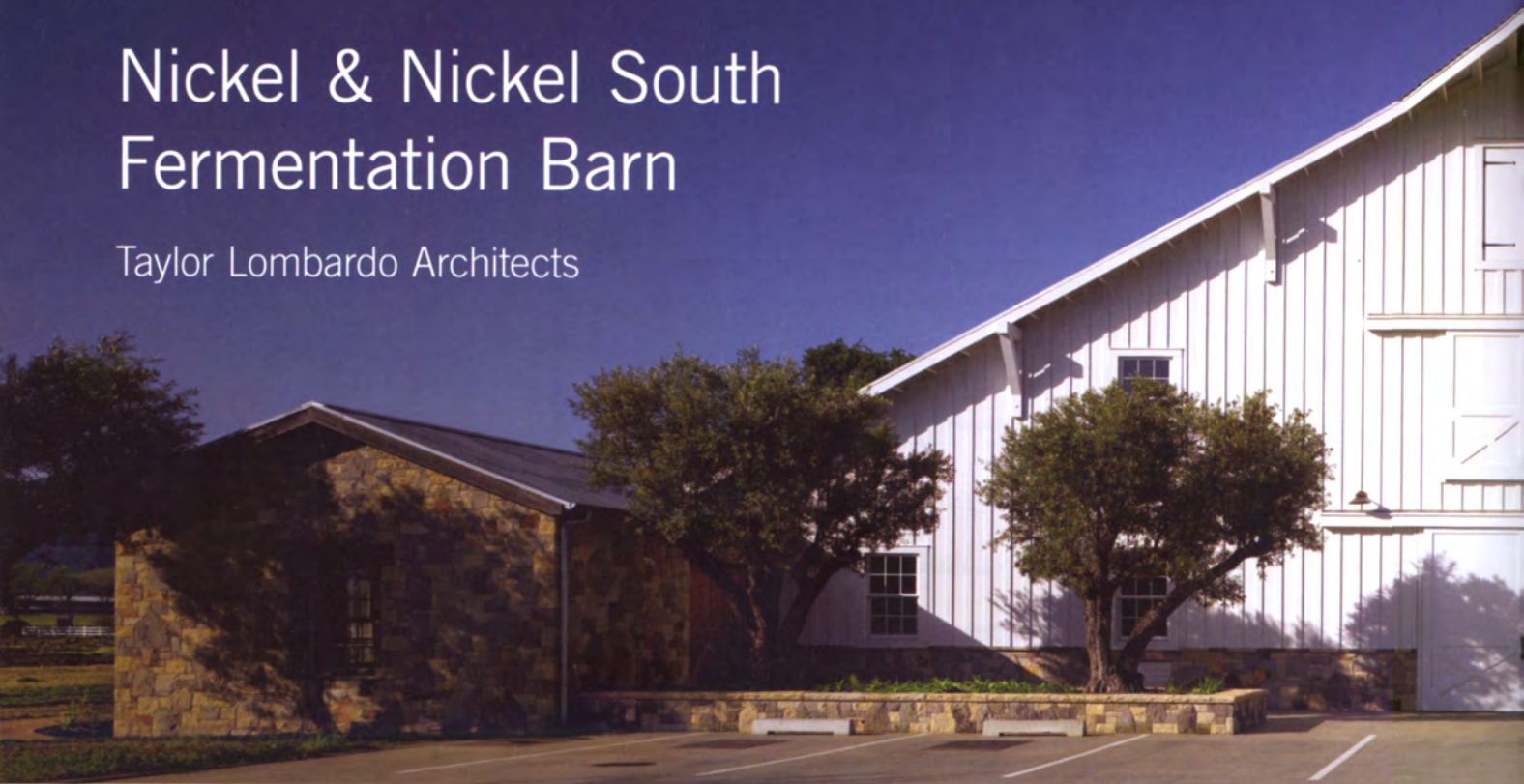


CELEBRATING EXCELLENCE IN WOOD STRUCTURES
2010-11 NORTH AMERICAN WOOD DESIGN AWARD WINNERS

TRADITIONAL USE OF WOOD

Nickel & Nickel South Fermentation Barn

Taylor Lombardo Architects



The South Fermentation Barn is the most recent addition to the Nickel and Nickel Winery Campus. The winery is located in Oakville, CA, on the historic 19th century John C. Sullenger 42-acre farmstead. This barn and the

adjacent North Fermentation Barn sit atop a 30,000-sq.ft. subterranean barrel cellar that is accessed by descending a stairway housed in a traditional stone outbuilding at the southeast corner of the South Fermentation Barn.

The 6,000-sq.ft. South Fermentation Barn is built with hand-hewn fir beams, rafters and boards. It features traditional American barn-building methods. The entire structure and framework are completely exposed. The wood-frame barn

State-of-the-art winery built with the timeless look and appeal of a traditional American farmstead



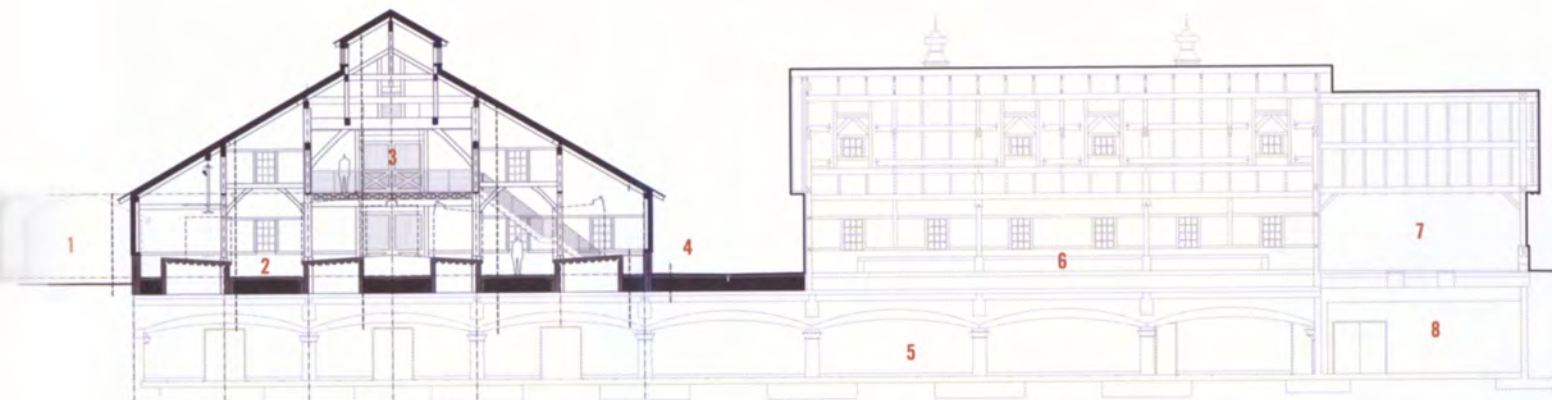
was assembled using age-old techniques of hand joinery for post and beam construction that were common in the 1800s. Creative engineering enabled the barn to meet seismic building codes, while preserving its 19th century American

farmstead vernacular.

Cross-braced rafters are among the common construction methods found in both turn-of-the-century framing style and the South Fermentation Barn. Below the prow peaks are large

sliding barn doors that open into a loft level on two sides of the building. The latter, along with the cupola and a series of clerestory windows, allow natural light to filter through the interior. The exterior is clad with western red cedar





- | | | |
|-----------------------|-----------------------|------------------|
| 1. barrel entry | 4. breezeway | 7. covered crush |
| 2. south fermentation | 5. barrel storage | 8. presses |
| 3. lot storage b | 6. north fermentation | |

SECTION

board-and-batten siding with hand-cut and chiseled limestone and volcanic tuff wainscot. A traditional corrugated galvanized tin roof completes the barn.

This 19th century styled building houses 21st century equipment uniquely suited to making custom small-lot, single-vineyard wines. The south fermentation barn contains 25 computer- and temperature-controlled stainless steel tanks in various sizes with floating aluminum catwalks. A pneumatic punch-down device with open-top fermentation tanks has also been added to the winemaking pro-

cess. All fermentation tanks sit on raised tank pads with integrated open trenches and hose stations. In addition, night flow air ventilation and louvers automatically open and close throughout the day and night to maintain the proper temperature. One hundred per cent of the winery's electrical needs are met by solar panels. These elements, combined with careful coordination of utilities, deliver a practical and efficient approach to winemaking in a building that fits into its historic setting and maintains the original look and appeal of a traditional American farmstead.

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