

2019 Jeremy Nickel Cellars Oakville Cabernet Sauvignon, Napa Valley

TRADE OFFER

\$34

per bottle

12-bottle case \$408 · Winery SRP \$95 · One-case minimum

TOP SELLING POINTS

Melka and Koschitzky vinify Jeremy's Oakville Cabernet.

Jeremy Nickel Cellars is made with Atelier Melka. Philippe Melka and Maayan Koschitzky oversee picking, vinification, elevage, and the blend. Jim Barbour farms the Halter Valley ground. This is the same bench that built The Vineyard House, not a Far Niente second label and not a Nickel and Nickel single vineyard.

Halter Valley Oakville. Seventy-six percent Cabernet, twenty-four Franc.

The 2019 is 76 percent Cabernet Sauvignon and 24 percent Cabernet Franc from western Oakville, Halter Valley land Gil Nickel left Jeremy. More than two years in French oak. Six years in bottle have moved blackberry, graphite, and tobacco leaf into something quieter than young Napa power. This is Jeremy's Cabernet, built to open.

JEREMY NICKEL

Halter Valley · Gil Nickel's son · his own Oakville chapter

Jeremy grew up in the wine business in an 1880s stone house in Napa. His father, Gil Nickel, helped found Far Niente, then Dolce, then Nickel and Nickel. Gil died in 2003 and left Jeremy the Halter Valley house and land on Oakville Grade. Jeremy's chapter is personal. He restored The Vineyard House on historic H.W. Crabb-era Oakville ground and bottled Jeremy Nickel Cellars as the Cabernet that carries his name. The family crest on the label is Jeremy's drawing of a Nickel mark that goes back to Viking ancestors, and to Harold and Rebecca Nickel's Muskogee nursery in 1943. The photograph on this page is Jeremy at the estate. Philippe Melka and Maayan Koschitzky make the wine. Jeremy is the proprietor. This 2019 is his Oakville Cabernet, not a vanity label and not a leftover from the Far Niente companies his family no longer owns.

2019 IN THE GLASS

Black currant, ripe blackberry, and dark plum lead, with a richer fig tone from Oakville warmth. French oak wraps the fruit in cedar, tobacco leaf, baking spice, cocoa, and graphite. Fine-grained tannins and crushed-stone tension keep the finish mineral rather than sweet. The blend is 76 percent Cabernet Sauvignon and 24 percent Cabernet Franc after more than two years in French oak. Six years in bottle have quieted the wine. Decant 45 to 60 minutes. No named critic score was verified on this exact Jeremy Nickel Cellars 2019. Wine-Searcher shows aggregate 91.

76% Cabernet Sauvignon, 24% Cabernet Franc · Oakville, Halter Valley · More than two years French oak · Philippe Melka / Maayan Koschitzky · Jim Barbour, vineyard

PAIRING AND SERVICE

Ancho-rubbed pork chop with succotash · Prime rib with red-wine jus · Garlic-crusted rack of lamb

Decant 45 to 60 minutes. Serve around 60 to 64 F in a generous Cabernet stem.

WINE-SEARCHER MARKET

Score 91 Low \$112 Average \$112 High \$115

Checked 2026-09-08 · U.S. bottle listings · Buying context, not a required resale



ORDER THIS CASE

Put Jeremy's Oakville Cabernet on the list.

\$34 a bottle · \$408 the 12-bottle case · One-case minimum

<https://onewinemarket.com/2019-jeremy-nickel-cellars-oakville-cabernet-sauvignon-napa-valley/>

Trade offer. One-case minimum. Orders are subject to account review.