



2008 40TH ANNIVERSARY VINTAGE CABERNET SAUVIGNON, NAPA VALLEY

- Predominant use of hillside fruit from low yielding vineyards
- Open – top fermentation allows the cap to be hand punched every 8 hours
- Vineyard lots are kept separate during fermentation and first year of aging, prior to selection process
- Barrel Aged for 2 years in American Oak Barrels

“The 2008 vintage marked our 40th harvest of producing world class wines. This vintage will also be remembered in the Napa Valley for its dramatic growing season! Winter was unseasonably dry, followed by an extended frost in the Spring which reduced yields throughout many vineyards in the valley. Summer and Fall experienced fairly mild temperatures and allowed the grapes to ripen evenly and perfectly. Our 40th Anniversary vintage shaped up to be a well balanced crop, even though slightly lower in yields compared to previous years. ZD’s Cabernet is produced from several small intensely farmed vineyards and the final blend consistently results in a unique wine layered with flavor. Each vineyard lot was fermented separately in small open top fermentors with regular hand punch downs during fermentation ensuring a gentle extraction of tannin and color. After one year in American Oak barrels and frequent blind tastings at the winery, the vineyard lots were blended and barrel aged for an additional year before bottling in July 2010. Wonderful aromas of blackberry and cassis with hints of clove and sweet vanilla are inviting. The palate is full and rich; packed with ripe dark berry and plum flavors rounded out by a nice long finish. It is drinking beautifully now, and will continue to develop complexity with time. Celebrate ZD Wines’ 40th Anniversary Cabernet Sauvignon and enjoy!”

- Chirs Pisani, Winemaker

Gold Medal - Dallas Int'l Wine Competition 2011

Gold Medal - Taster's Guild Int'l Wine Judging 2011

Gold Medal - Monterey Wine Competition 2011

Gold Medal - San Francisco Int'l Wine Competition 2011