



2009 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 two years in American Oak Barrels

It was a smooth ride through the 2009 growing season, and as a result, we were rewarded with lush, beautiful grapes. The forward, bright fruit had pure varietal character that benefited from extended hang time, allowing the subtle flavor nuances to develop without excessive ripeness. The 2009 ZD Cabernet Sauvignon exhibits soft tannins with complex layers of flavor. This wine shows intense aromas of cassis, blackberry and plum. The dense concentrated palate offers subtle hints of vanilla, clove and mocha, and the lush, silky tannins round out the long, rich finish. The grapes for this Cabernet were sourced from several small Napa Valley vineyards, each with its own unique "terroir". Each lot was harvested separately and fermented in small stainless steel open-top fermentors. Hand punch downs every eight hours ensure an efficient, gentle extraction of color and tannin. Aged for two years in small American Oak barrels, this wine is drinking great right now and will, as all ZD Cabernets do, age gracefully for many years to come.

- Chirs Pisani, Winemaker