



2002 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**

Tasting Notes

This 2002 Napa Valley Cabernet Sauvignon is an excellent follow-up to the fabulous 2001 vintage. Following ZD's signature style, each vineyard lot was hand harvested and fermented separately in small open top fermentors. Hand-punching gives us just the right amount of extraction, without the aggressive tannins. Aged in our cellars for two years in American oak from five different cooperages, and bottled in July 2004, this wine is a blockbuster! Dark and dense, this wine is packed with complex aromas of cassis, plum, tobacco and spice, with plenty of toasty vanilla, and just a slight floral note. On the palate, the ripe black fruit, toasty oak and big yet supple tannins integrate beautifully into a long, memorable finish. You can expect this wine to age gracefully for many years to come.

~ Chris Pisani, Winemaker

Double Gold Medal / 98 Points - California State Fair 2005

Gold Medal "Best of Class" - Pacific Rim International Wine Competition 2005

Gold Medal - Tasters Guild 2005

"Highly Recommended"- California Grapevine April/May 2005

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