



2002 Reserve Cabernet Sauvignon, Napa Valley

- ◆ **ZD organically certified Rutherford Estate vineyard has been the foundation of every vintage**
- ◆ **100% Cabernet Sauvignon**
- ◆ **1000 cases produced**
- ◆ **Selected from the top vineyard lots of the vintage**
- ◆ **Open-top fermentation allows the cap to be hand punched every 8 hours**
- ◆ **34 month barrel aging in American Oak**

Tasting Notes

2002 reflects yet another fantastic growing season for ZD's premiere vintage Cabernet Sauvignon. The grapes come from several small, low yielding Napa Valley vineyards. Each vineyard lot was hand harvested and fermented separately in small open top stainless steel tanks. The wines were gently punched down three times a day to give us excellent extraction without overly aggressive tannins. After almost one year in barrel as individual lots, the wines were then blended and returned to barrel for an additional two years of aging in our state of the art cellars. This wine was bottled in July 05, with only 850 cases produced. The wine has a rich, intense nose of blackberry, cassis, and plum fruit with subtle hints of vanilla, toast and caramel. The balance is structured yet elegant, with soft, silky tannins and a surprisingly long toasty finish. This wine is drinking beautifully now, but you can expect this wine to develop for many years to come. Enjoy!!

“Highly Recommended” - *California Grapevine December 2005/January 2006*

“4 Stars” - *Quarterly Review of Wines 2006*