



2007 Reserve Chardonnay, *Napa Valley*

- Cool coastal growing regions - Napa
- Selected from the top vineyard lots of the vintage
- Cold (48°) barrel fermentation extends yeast contact
- No Malolactic Fermentation
- Extended barrel aging for 15 months in American Oak

Tasting Notes

The 2007 Napa Valley growing season gave us near perfect conditions for Chardonnay. A warmer than normal spring got things off to an early start, and lower than normal winter precipitation kept things pretty dry and canopies well managed. Cool, foggy mornings became the norm throughout July and August leading to a light but well balanced crop with excellent flavors and natural acidities. A blend from two of our top Napa Valley vineyards, including ZD's own organically farmed deLeuze Family Vineyard in Carneros. 100% barrel fermentation and no malo-lactic fermentation lend a nice balance of ripe, forward fruit and crisp acidity. 15 months of extended aging in American oak barrels provides the richness and complexity that round out this distinctive chardonnay. The wine is bursting with aromas of apricot, pineapple, Asian pear, sweet vanilla and a subtle floral note. Full bodied on the palate, with more apricot, pear, vanilla and toasty American oak notes, all of which integrate beautifully with the crisp natural acidity.

-Chris Pisani, Winemaker

Double Gold Medal - *American Fine Wine Competition 2009*
Gold Medal - *Pacific Rim International Wine Competition 2009*