



2009 CHARDONNAY, CALIFORNIA

- Suggest California Retail: \$34
- Released: November 1, 2009
- 13.8% Alcohol by Volume
- 17,000 Cases Produced

The vineyards for our traditional California Chardonnay represent the best that California has to offer. All cool, coastal growing regions, including ZD's organically farmed Carneros Estate Vineyard, the Zabala Vineyard in the Arroyo Seco appellation in Monterey, and finally the Goodchilde and Los Alamos Vineyards in the Santa Maria hills of Santa Barbara County. Each vineyard brings its own distinct characteristic that allow us to craft a truly unique Chardonnay. Harvested at optimal maturity and fermented at cool temperatures in 100% American Oak barrels. This long, cool fermentation highlights ZD's signature winemaking style, producing rich, balanced, fruit driven chardonnays. No malo-lactic fermentation also ensures that the balance between forward lush fruit and bright, crisp natural acidity is preserved. Aging for ten months in barrel adds yet another layer of richness and complexity. This wine is showing aromas of sweet pineapple, apricot and tart apple with hints of vanilla, pear and honey. Full bodied on the palate, with ripe apricot, pineapple and sweet toasty oak integrating nicely with the balanced acidity. This wine is drinking beautifully now and will continue to develop complexity for some time.

- Chirs Pisani, Winemaker