



2009 CHARDONNAY, CALIFORNIA

- Cool coastal growing regions - Napa Carneros, Sonoma, Monterey, and Santa Barbara
- Cold (48°) barrel fermentation extends yeast contact
- No Malolactic Fermentation
- 10 month barrel aging in American Oak

The vineyards for our traditional California Chardonnay represent the best that California has to offer. In addition to ZD's organically farmed Carneros Estate Vineyard, ZD has created a unique character by blending the distinct attributes of the cool growing regions of Napa and Sonoma Carneros, Santa Barbara and Monterey. 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

{ Double Gold Medal - SF Chronicle Wine Competition 2011 }