



## 2010 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

This 2010 ZD Wines California Chardonnay is yet another testament to our unique style and pursuit of richness and balance through our careful selection of cool, coastal vineyards from as far south as Santa Barbara and Monterey counties to our own Napa and Sonoma Carneros appellations. All of the grapes were harvested at optimal maturities and 100% barrel fermented in our cellar which is kept at a chilly 48°F during fermentation. This long, cool fermentation preserves the vibrant tropical and clean citrus aromas while also helping to inhibit any malo-lactic fermentation, thus maintaining a balance of forward fruit and bright natural acidity. Aromas of pineapple, guava and pear mingle with hints of vanilla and orange blossoms. The palate is full bodied and rich with the perfect balance between fruit, oak and acidity. Like many ZD Chardonnays, this wine is a joy to drink when young but will also age and develop beautifully for many years to come. Enjoy!

- Chirs Pisani, Winemaker

Gold/Best of Class - *New World Int'l Wine Competition 2012*  
Best Chardonnay - *Monterey Wine Competition 2012*  
Double Gold Medal - *SF Chronicle Wine Competition 2012*  
90 Points - **Highly Recommended** - *California Grapevine, Oct. 2011*  
Gold Medal - *Dallas Morning News Wine Competition, 2012*  
Gold Medal - *Pacific Rim Wine Competition, 2012*