



ZD 1999 Reserve Chardonnay, Napa Valley

Winemaker's Notes

The grapes were grown in the cool southern end of Napa Valley. In ZD's traditional style, the two vineyards involved in the blend were fermented in their individual vineyard lots in 50-60 gallon American oak barrels. The primary fermentation was very long and slow due to the frigid temperature of ZD's specially designed Chardonnay room. Cool barrel fermentation ensured 6-8 weeks of yeast swirling throughout the fermenting juice giving the final wine richness and complexity. In ZD's consistent style, the wine did not go through malolactic fermentation, therefore the natural fruit character and wonderful balance are maintained.

This Reserve Chardonnay was blended exclusively from our Napa Valley vineyards. Our traditional style, which focuses on balance with intensity through cold barrel fermentation and no malo-lactic, has preserved the varietal character from an exceptionally long growing season. Lightly toasted American oak barrels, selected from our cellars for their delicacy, were used for an extended barrel aging of 18 months. The slow evaporation, concentration and oxidation have given the wine a velvety richness. Aromas of citrus, ripe pear, vanilla and toasty oak fill the senses and the wine reveals layer after layer of pineapple, lush tropical fruit and spice on the palate. Drink this one now or age it for three to five years for even more intensity.

- Robert de Leuze, Winemaster

**Restaurant Wine, Ronn Wiegand, Issue #86, November 2001- Four Stars
2002 Hilton Head Wine Festival- Gold Medal**