



## ***ZD 2000 Reserve Chardonnay, Napa Valley***

- **Cool coastal growing region - Napa Carneros**
- **Selected from the top vineyard lots of the vintage**
- **Cold (48°) barrel fermentation extends yeast contact**
- **No Malolactic Fermentation**
- **Extended barrel aging for 18 months in American Oak**

### *Winemaker's Notes*

*This 100% Chardonnay is a blend from three of our Napa Valley vineyards. These vineyards are in the coolest part of the Napa Valley, wrapping around the San Pablo Bay. Maturities were excellent in each vineyard, ranging from 23.8 to 24.8 degrees brix with acidities as high as .95 gm/100ml. This full maturity and great balance has given us a wine with an elegant richness. Extended aging in our barrels, selected for their delicacy, and the exclusion of malo-lactic fermentation has produced a velvety smooth wine that lingers on the palate with a pleasing complex of flavors. Our production of this 2000 vintage is significantly lower than previous vintages. So... get it while you can!*

*-Chris Pisani, Winemaker*

**Double Gold - Consumers Tasters Guild 2003**  
**“Highly Recommended” - California Grapevine, Oct/Nov 02**  
**89 Points - Wine Enthusiast, March 2003**