



ZD 2001 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**
- ◆ **1972 cases produced**

Winemaker's Notes

2001 was a superb year for Chardonnay. A long, moderate growing season allowed for long hang times and a perfect balance of flavors and natural acidity. This 100% Napa Valley Chardonnay comes from three vineyards in one of Napa's coolest regions, including ZD's own deLeuze Family Vineyard in Carneros. The grapes were picked at optimal maturities and barrel fermented at 46-48°F in our state of the art fermentation cellar. This cool fermentation lasts upwards of 10-12 weeks and helps to preserve the lush tropical and citrus aromas that "blow off" during warmer traditional fermentations. No malo-lactic fermentation ensures a perfect balance of forward fruit and crisp acidity. Extended aging in toasted American oak barrels provides a richness and complexity that rounds out this distinctive chardonnay that shows beautifully now and will continue to age gracefully for many years. Just under 2,000 cases of this wine were produced.

Forward pineapple, asian pear and vanilla bean with a hint of lime and subtle floral notes in the aroma. On the palate this wine is rich, ripe and intense. Lush tropical fruit up front: pineapple, guava, and pear integrate beautifully with the sweet and spicy American oak. The fruit lingers throughout and the balanced acidity rounds out the incredibly long, lush finish.

-Chris Pisani, Winemaker

Gold Medal - New World International Wine Competition 2004

ZD Wines • 8383 Silverado Trail • Napa, CA 94558 • (800) 487-7757

WEB <http://www.zdwines.com> • e-mail: Info@zdwines.com