



2002 Chardonnay, CA

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

Winemaker's Notes

“The fruit for this 100% Chardonnay was hand harvested at full maturity from select vineyards in California’s coolest coastal regions. A long, cool fermentation in toasted American Oak barrels and no malolactic fermentation highlight ZD’s signature style of producing rich, balanced, fruit driven Chardonnays that not only pair amazingly well with a wide range of food but also age gracefully. Bright, forward aromas of apricots, lime and tart apple are supported by lovely floral, mineral, honeysuckle and pear notes. Full bodied on the palate, with ripe apricot, honey and toast, this wine perfectly balances the forward fruit and natural acidity that leads to a long, lingering finish.”

-Chris Pisani, Winemaker

Gold Medal - 17th Annual Tasters Guild International Wine Competition