



ZD 2002 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**
- ◆ **1200 cases produced**

Winemaker's Notes

2002 was another superb year for Chardonnay. A long, moderate growing season allowed for long hang times and a perfect balance of flavors and natural acidity. This Napa Valley Chardonnay comes from several vineyards in one of Napa's coolest regions, including ZD's own organically certified deLeuze Family Vineyard in Carneros. The grapes were hand harvested at optimal maturities and barrel fermented at 46-48°F in our state of the art fermentation cellar. This slow, cool fermentation lasts upwards of 8-10 weeks and helps to preserve the lush tropical and citrus aromas that can "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. Only 1,200 cases of this wine were produced. Pineapple, apricot, and pear predominate with subtle notes of vanilla and spice. Full bodied on the palate, with ripe apricot, pear, vanilla and a subtle honey note, all integrate beautifully with the spicy American oak to produce an incredibly long, rich finish.

- Chris Pisani, Winemaker

92 Points - Wine News February/March 2005

Double Gold Medal - Monterey Wine Competition 2005

Gold Medal - Tasters Guild 2005

Gold Medal - San Diego International Wine Competition 2005