



2003 Chardonnay, CA

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

Tasting Notes:

Produced from grapes grown in several of California's coolest climates, from as far north as the Carneros, and South to the Arroyo Seco appellation in Monterey. This 2003 ZD Chardonnay has it all! The grapes were harvested at optimal maturities and barrel fermented in 100% American Oak barrels in our state of the art barrel cellar which is kept at 48°F during fermentation. 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. This wine was aged for 10 months in barrel adding a richness and complexity that rounds out this distinctive chardonnay. In the aroma ripe pineapple, pear and sweet vanilla are accented with subtle notes of lime and orange blossoms. On the palate this wine is rich, ripe and intense. Lush pineapple, guava and pear integrate beautifully with the sweet, toasty American oak. The balanced acidity and the lingering tropical fruit leads to a wonderful, long fruity finish. This wine is drinking beautifully now and will continue to develop complexity for some time. Enjoy!

Chris Pisani, Winemaker

92 Points - Wine News June/July 2005

Gold Medal - Tasters Guild 2005

Gold Medal - Monterey Wine Competition 2005

Gold Medal - Hilton Head Island Wine Festival "Springfest" 2005

"Highly Recommended" - California Grapevine April/May 2005