



ZD 2004 Reserve Chardonnay, Napa Valley

- ◆ **Cool coastal growing regions - Napa**
- ◆ **Selected from the top vineyard lots of the vintage**
- ◆ **Cold (48°) barrel fermentation extends yeast contact**
- ◆ **No Malolactic Fermentation**
- ◆ **Extended barrel aging for 15 months in American Oak**

Winemaker's Notes

This 100% Chardonnay is a blend from two of our top Napa Valley vineyards. The majority of the grapes came from ZD's dry farmed, organically certified deLeuze Family Vineyard in the heart of the Carneros appellation. The vineyards are in the coolest part of the Napa Valley, and are influenced by the cool morning fog from the San Pablo Bay. The grapes were hand harvested at full maturity and barrel fermented at 46-48°F in our barrel cellar. This slow, cool fermentation and harvesting at optimal maturity has given us a wine of great balance and elegant richness. No malo-lactic fermentation further ensures a perfect balance of forward fruit and crisp natural acidity. Extended aging in small 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 years to come. The wine is bursting with ripe tropical fruit, with hints of pineapple, guava and apricot. Full bodied on the palate, with more pineapple/apricot notes and a well integrated spicy clove and vanilla note from the American oak. The finish is incredibly long and rich. Only 950 cases of this wine were produced.

-Chris Pisani, Winemaker

Gold Medal - Taster's Guild International Wine Judging 2006
91 Points- Wine News June/July 2006