



2005 Chardonnay, CA

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

Tasting Notes:

ZD's 2005 Chardonnay shines with traditional "ZD Style". Our pursuit of richness and balance is achieved through careful selection of quality vineyards from California's esteemed cool growing regions including Napa, Monterey and Santa Barbara counties. A unique winemaking approach of cold barrel fermentation in toasted American oak barrels gives this wine a deep opulence with aromas of fresh tropical fruit and a hint of vanilla and coconut. No malo-lactic fermentation results in a preservation of crisp acidity that gives the wine a clean finish in addition to a lingering aftertaste. Drink this wine now to enjoy the fruit forward characters or allow some bottle aging to develop an impressive depth and complexity. Our suggestion is to buy at least a case, and experience the wine over time to determine your personal optimum aging regime! Enjoy!

-Robert deLeuze, Winemaster & CEO

2005 Chardonnay - New Release

2004 Chardonnay Awards:

Gold Medal - Taster's Guild International Wine Judging 2006

Gold Medal - International Eastern Wine Competition 2006