



## *ZD 2005 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

### **Tasting Notes:**

Zero Defects in mind, both of our Napa Valley Chardonnay vineyards were hand picked under the cover of night. Working under light booms that stretched out like wings from the tractor, the crew had the look of an alien invasion in our vineyard. The fruit quality was beautiful, arriving at the winery at an ideal temperature of 50 degrees Fahrenheit. The freshly crushed and pressed juice was sent to slowly ferment in barrels for several weeks in our 47 degree barrel room. This wine did not undergo malo-lactic fermentation, preserving the natural acidity to balance the rich flavors of this ripe fruit. Fermenting and aging in toasted American Oak barrels has given the wine additional softness and complexity. Enjoy!

*-Robert deLeuze, Winemaster & CEO*

**Gold Medal** - *International Eastern Wine Competition - May 2007*

**Highly Recommended** - *California Grapevine April-May 2007*

**Best of Class Gold** - *Pacific Rim International Wine Competition*

**Gold Medal:** *Taster's Guild International Wine Judging 2007*