



2002 Pinot Noir, Carneros

- ◆ Starting with Pinot Noir in 1969, ZD is now celebrating its 35th Anniversary
- ◆ Open-top fermentation allows the cap to be hand punched every 6 hours
- ◆ Barrel aged for 10 months in French Oak

Tasting Notes

The fruit for the 2002 Carneros Pinot Noir was harvested from two vineyards in the highly esteemed Carneros appellation, including ZD's own organically certified deLeuze Family Estate Vineyard. The fruit was hand harvested at optimal maturities and fermented in open top fermentors. Color and tannins were gently extracted by punching down the cap every six hours during the 4-6 day fermentation. The wine was then aged in 100% French Oak barrels for 10 months. This Pinot Noir has a medium ruby color, with aromas of ripe cherries, strawberry jam and sweet vanilla. On the palate the wine is loaded with a core of ripe, vibrant red fruits supported by silky well-integrated tannins, and the finish is surprisingly long. This wine is drinking beautifully now, but will age and gain complexity in the years to come. Enjoy!!

- *Chris Pisani, Winemaker*

Gold Medal - *San Francisco International Wine Competition 2004*

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