



2004 ZD Reserve Pinot Noir, Carneros

- **100% of the fruit from the organically farmed deLeuze Family Vineyard in Carneros**
- **Open-top fermentation allows the cap to be hand punched every 6 hours**
- **French Oak Barrels**
- **Barrel aged for 15 months**

Tasting Notes:

Once again, the notoriously small bunches and berries of the Hanzell clone from ZD's own deLeuze Family Vineyard in Carneros have given us a wine of amazing color, depth and complexity. The Hanzell clone makes up about 70% of a seven acre block planted in 1996. The entire vineyard is dry farmed and has been farmed organically since 1996, and was officially certified in 1999. The fruit was hand harvested on Aug 30th at an optimal maturity. Fermentation occurs in small open top fermentors, and the "cap" was "punched down" every six hours during the fermentation to ensure a gentle extraction of color and tannin. The wine was aged for 15 months in small French oak barrels, with minimal racking, and was bottled in December, 2005. In the aroma, ripe plum and black cherry mingle with hints of rhubarb, sweet vanilla and toast. On the palate, the wine is dense and rich with ample black and red fruits, well integrated oak, and silky smooth tannins that help carry the fruit to an amazingly long finish. Only 750 cases of this wine were produced.

4+ Stars "Excellent" - Restaurant Wine May 2006
Double Gold/Best Of Class - California State Fair 2006
Gold Medal - Taster's Guild International Wine Judging 2006
Gold Medal - International Eastern Wine Competition 2006
91 Points "Two Puffs" - Connoisseurs' Guide July 2006
"Highly Recommended" - California Grapevine June/July 2006

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