



2005 Pinot Noir, Carneros

- ◆ Starting with Pinot Noir in 1969, ZD is now celebrating its 37th Anniversary Vintage
- ◆ Open-top fermentation allows the cap to be hand punched every 6 hours
- ◆ Barrel aged for 10 months in French Oak

Tasting Notes

Produced from a blend of several small lots from two vineyards in the cool Carneros, this Pinot Noir shows our commitment to producing wines of distinct varietal character and balance. The primary clonal selections are Dijon 667 from Jim Haire's vineyard and the Swan clone from ZD's own organically certified deLeuze Family Vineyard. The fruit was harvested at optimal maturities and fermented in small open top fermentors. Hand punch-downs every six hours during fermentation ensure a gentle extraction of color and tannin. The wine then rests in 100% French oak barrels for ten months before being bottled in July. This wine is showing classic pinot character right now. Bright, forward black/sour cherry, plum and a hint of rhubarb. Subtle hints of vanilla, clove and spice slowly emerge in the glass. On the palate the wine is bursting with ripe cherries and strawberry, and it soon reveals a smooth, velvety texture with great acid/tannin balance. This wine is drinking great right now but will continue to develop complexity in the years to come. We hope you enjoy it!!!

-Chris Pisani, Winemaker

Gold Medal - San Francisco Chronicle Wine Competition 2007