



2005 ZD Reserve Pinot Noir, Carneros

- 100% of the fruit from the deLeuze Family Vineyard in Carneros, certified by CCOF (California Certified Organic Farmers)
- 100% Hanzel clone Pinot Noir
- Intensively farmed using deficit irrigation, crop thinning and hand harvesting
- Open-top fermentation allows the cap to be hand punched every 6 hours
- Barrel aged for 15 months in French Oak

Tasting Notes:

Deep, dark ruby color, explosive aromas of dark cherries and rhubarb pie aptly describe our 2005 Reserve Pinot Noir. After 15 months in French Oak, this intensely flavored wine is showing beautifully. The grapes, planted entirely to the Hanzell clonal selection, were hand harvested from the de Leuze family vineyard in Carneros. This vineyard, certified by the CCOF (California Certified Organic Farmers), was intensively farmed and has been the backbone of our Reserve Pinot Noir since the inaugural release in 2001. Recently, we budded over the adjacent two acres to this wonderful, small berried clonal selection. Now with almost seven acres planted to this premium clone, we can look forward to sharing more of this wine with you in the future. Only 950 cases produced in 2005.

-Chris Pisani, Winemaker

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

Best of Class Gold: *New World International Wine Competition 2007*

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

4+ Stars - Excellent: fleshy, full bodied, rich, and lightly oaky; a wine with good depth and character and a long finish, tasting of plum, baked cherry, nutmeg, toast, and spicy oak. Certified organic. 950 cases produced. [2007-2009] - *Ronn Wiegand, Restaurant Wine 2007*