



2006 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

Not surprisingly, ZD's organically certified deLeuze Family Vineyard, planted to the Hanzel clonal selection, has given us another Reserve Pinot Noir with great color, depth and complexity. Our vineyard is dry farmed, naturally regulating the crop size to about 2.5-3 tons/acre, which is ideal for producing deep, concentrated pinot noirs. Fermentation takes place in small open top fermentors, where the cap is "punched-down" every six hours, to ensure a gentle, yet efficient extraction of color and tannins. The wine then "rests" in French oak barrels for 15 months with minimal rackings. Aromas of black cherry, plum and briary rhubarb mingle with subtle notes of vanilla, cola and toasted nuts. This wine is rich and full-bodied on the palate with dark cherry and plum flavors, sweet vanilla and toast. The tannins are soft and velvety, and help to carry the fruit through to an amazingly long finish. Only 1,125 cases of this wine were produced. Enjoy!

-Chris Pisani, Winemaker

Double Gold Medal - *Tasters' Guild International Wine Judging 2008*

Gold Medal - *Orange County Fair Wine Competition 2008*

Gold Medal - *Los Angeles International Wine & Spirits Competition 2008*

Gold Medal - *Pacific Rim International Wine Competition 2008*