

NEW RELEASE!

2006 Pinot Noir, Carneros

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2006 Pinot Noir



2006 marked an important milestone for ZD Pinot Noir, with 100% of our Pinot fruit coming from organically certified vineyards. The grapes for this 2006 Carneros Pinot Noir came exclusively from Jim Haire's Vineyard in the Carneros. A longtime ZD Pinot Noir grower, Jim decided (with gentle prodding!) to farm our two blocks organically in 2002. Both blocks are now certified and are planted to the highly regarded Dijon clones, the smaller 13 acre block to clone 667 and the remaining 16 acres to clone 777, 115 and Pommard. Our winemaking approach hasn't changed. We gently de-stem the fruit and ferment it in small open top fermentors. Hand punchdowns of the cap every 6 hours during fermentation ensures a gentle extraction of color and tannins, and 10 months of rest in 100% French Oak barrels help to create a wine with depth, balance and elegance. Dark ruby in color, with aromas of ripe cherries, plum and rhubarb, this wine is classic Carneros Pinot Noir. Hints of cedar, vanilla and toasted nuts lead into a full, rich palate of flavors and silky tannins. Enjoy!

-Chris Pisani, Winemaker

Vintner's Club Tasting

California Pinot Noir outlasts Burgundy!

1996 Red Burgundies vs. 1996 California Pinot Noirs

May 4, 2007

Order Tasted		Approximate Current Price	Group Ranking	Total Points (less is more)	# of times voted First
A	Clos Vougeot, Grand Cru, Coron	\$133	8	170	1
B	ZD Wines, Library Selection, Carneros	\$64	1	86	10
C	Corton, <i>Le Roguet</i> , Grand Cru, Laleure-Piot	\$102	9	196	0
D	Clos St. Denis, Grand Cru, Heresztyn	\$92	4	126	3
E	Vosne-Romanée, <i>Les Suchots</i> , Premier Cru, Hudelot-Noellat	\$80	5	140	1
F	Corton, <i>Les Grandes Lolieres</i> , Grand Cru, Bertagna	\$118	3	112	3
G	Gevrey-Chambertin, <i>Lavaux St. Jacques</i> , Premier Cru, Esmonin	\$87	6	162	3
H	Nuits-St-Georges, <i>Les Vaucrains</i> , Premier Cru, Henri Gouges	\$118	7	162	2
I	David Bruce Winery, Estate Pinot Noir, Santa Cruz Mountains	\$65	2	106	5

ZD Wines Pinot Noir, Carneros

Pinot Noir is the grandfather of ZD Wines. It was one of the first wines ZD produced and has been produced every year since the 1969 vintage — the year ZD was bonded.

The Carneros region is the home of the grapes used in producing ZD Pinot Noir. ZD's first Pinot Noir was proudly labeled: "Produced in Sonoma County From Grapes Grown in the Carneros Region of Napa" — making it the first wine to recognize the Carneros region on its label. It was 1981 before Carneros was registered as a recognized grape-growing appellation.

Part of ZD's original plan was to produce world-class Burgundian-style varietals, but over the years, a style was developed that is distinctly Carneros. Consistent quality has earned the Carneros region a reputation as one of the premier wine-growing regions of California.

A noble wine grape, Pinot Noir tends to produce wines of delicacy rather than power. ZD Pinot Noirs are crafted to reflect richness and intense varietal character in a style that uses the California sunshine in a cool growing region to fully mature the grapes for intensity and flavor.

The Production of ZD Pinot Noir

Generally, Pinot Noir is the first varietal harvested by ZD. Picking starts near the beginning of September. The grapes are harvested by hand as they reach full maturity on the vines. Once the grapes are harvested, they are transported to the winery, where they are de-stemmed and crushed. The resulting must (juice, skins and seeds) is then allowed to ferment warm in open-top stainless steel tanks. The skins and seeds form a cap on top of the juice, which is punched down into the fermenting juice every six hours by hand, using an air cylinder device designed and built by Wine Master Robert de Leuze. Although hand punching is a very laborious job that must take place around the clock, it gently extracts more color and character from the skins than the primary alternative, which is drawing juice from the bottom of the tank and pumping it over the cap.

Pinot Noir is a very delicate grape that requires great attention, but the reward of this care is a very elegant wine with subtle aromas of violets and cinnamon. The wines are aged in 50 to 60 gallon French oak barrels for a total of 10 months in our cool cellars before being bottled.

In 1996, ZD purchased a thirty-three acre Chardonnay vineyard in Carneros and renamed the property, The de Leuze Family Vineyard. Seven acres were replanted to Pinot Noir clones Swan and Hanzell. This vineyard is farmed and certified organic. The 1999 ZD Pinot Noir is the first bottling to contain a blend of Estate Pinot Noir.