

ZD Wines

In 1968, Norman deLeuze and Gino Zepponi pooled their resources of \$3,000 apiece and applied for a winery permit. Producing world-class wines was the vision of these two former aerospace engineers who, in pursuit of their dream, launched ZD Wines. Their plan was to produce wines similar to those from the renowned Burgundy region of France using Pinot Noir and Chardonnay, at a time when there had not been a winery permit issued in Sonoma County in nearly 20 years.

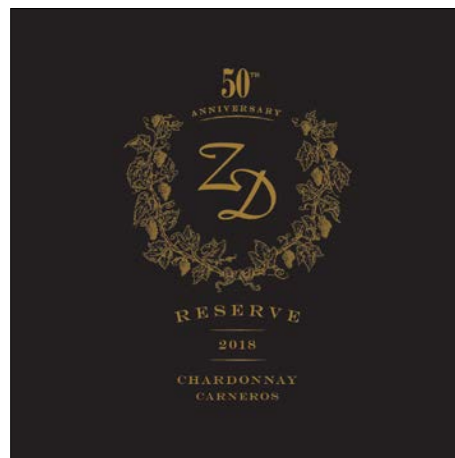


In the 1970's and 80's, Norman deLeuze paved the way for sustainable and organic farming in California's cooler climates. After his passing a few years back, the family continues to produce wines with his personal, hands-on approach. Over the years, all of Norman and Rosa Lee's children – Robert, Julie and Brett – have joined the winery staff. The family is now on its 4th generation to contribute their time and skills to the winery.

Robert's involvement began the day his father formed the winery and began crushing wine grapes. From the time he was 11 years old, Robert was never far behind Norman. In 1983, after years of practical experience and studying viticulture and enology at UC Davis, Robert became winemaker. The success of ZD Wines can only be attributed to the dedication and winemaking philosophy of the deLeuze family. As ZD Wines moves forward, the family continues to grow. In 1996 the deLeuze family purchased an historical, 33-acre vineyard in Carneros. Formerly owned by Irish immigrant Patrick Flanagan, the property is planted with 26 acres of Chardonnay. Another seven acres was planted with Pinot Noir which produced its first vintage in 1999. As the winery continues to grow, so does the vision of ZD Wines.



Reserve Chardonnay



Varietal/Blend: Chardonnay
Farming Practices: certified organic
Soil: varied
Vine Training: guyot
Harvest Technique: by hand
Year Vines Were Planted: 1974–2005
Yeast: cultured
Fermentation: barrel fermentation at 48°F
Malolactic: none
Maturation: 15 months in American Oak
Alcohol: 14.3%
Acidity: 3.42 pH / 0.68 TA
Fined: no
Filtered: yes
Country: United States
Region: California
Subregion: Los Carneros AVA
Vineyard: mostly estate

“Aromas of ripe pear, apricot, and lime zest mingle with subtle floral notes that integrate beautifully with a slight hint of toasty oak and sweet vanilla. The palate is lush and round, with intense forward fruit and well-balanced natural acidity that complement each other and lead to a long, rich finish”

– Winemaker's Notes

orders@tedwardwines.com

212-233-1504