

ZD Wines

In 1968, Norman deLeuze and Gino Zeponi 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.

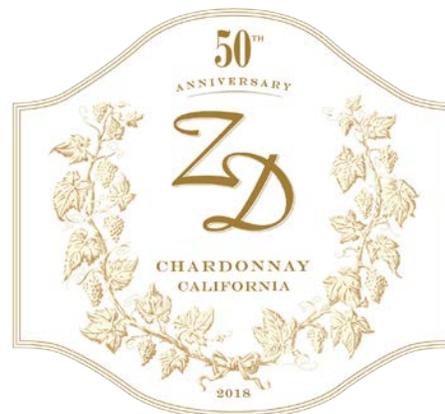


In the 1970's and 80's, Norman deLeuze paved the way for sustainable and organic farming in California's cooler climates. After his passing a few years back, the family continues to produce wines with his personal, hands-on approach. Over the years, all of Norman and Rosa Lee's children – Robert, Julie 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.



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: 10 months in American Oak

Alcohol: 13.8%

Acidity: 3.52 pH / 0.69 TA

Fined: no

Filtered: yes

Country: United States

Region: California

Subregion: Los Carneros, Monterey and Santa Barbara

“This wine is bursting with aromas of ripe pineapple, apricot and orange blossom. Subtle hints of sweet vanilla, pear, and honey add to the incredibly complex aromas. Full bodied and rich on the palate, the wine is flavored with the ripe, tropical fruit and toasted oak that integrate nicely with the balanced acidity. This wine is drinking beautifully now and will continue to develop complexity for some time.”

– Winemaker's Notes