



# CYPRESS vineyards

## 2016 CYPRESS VINEYARDS CHARDONNAY CENTRAL COAST

### PRODUCTION NOTES

The windswept Cypress tree, the unmistakable signature plant of California's coastal terrain, owes its twisted and gnarled appearance to the maritime air's persistent movement inland and seaward. The ocean's influence on the Central Coast winegrowing region is significant, keeping coastal and inland valleys refreshingly cool, while preserving the grapes' natural acidity and flavor. For Cypress Vineyards Chardonnay, the daily cooling air from the Pacific moves directly from Monterey Bay and down the appellations of the Salinas Valley, creating richly flavored Chardonnay with grapefruit, peach and tropical flavors. Harvesting and pressing in the vineyard at night ensures the preservation of these bright fruit characteristics and mouthwatering acidity.

### WINEMAKER'S COMMENTS

*The 2016 Cypress Chardonnay is straw yellow in color with youthful hues. The inviting nose offers aromas of Meyer lemon, white peach, nectarine, and ripe orange, which are complemented by fresh citrus, tropical flavors, and a creamy texture on the palate. The balanced acidity and rich texture is a perfect complement to many dishes including chicken piccata or halibut risotto.*



### TECHNICAL DATA

#### VARIETAL COMPOSITION:

98.3% Chardonnay;

1.6% Viognier;

0.1% Marsanne

**ORIGIN:** 40.4% Paso Robles Hills;

27.6% Monterey County;

21.1% Arroyo Seco, Monterey;

9.3% San Juan Creek;

1.6% Adelaida

**TOTAL ACIDITY:** 0.67 g/100ml

**PH:** 3.50

**ALCOHOL:** 13.43% by volume

**RESIDUAL SUGAR:** 0.50 g/100ml

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