

2017 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 2017 Cypress Chardonnay is a straw yellow color with youthful hues. The inviting nose offers aromas of white peach, daffodil, and ripe orange, complemented on the palate by ripe nectarine, peach, and orange marmalade, with a long creamy finish. The balanced acidity and rich texture is a perfect complement to many dishes, including tarragon chicken or a creamy scallop risotto.



TECHNICAL DATA

VARIETAL COMPOSITION:

100% Chardonnay

ORIGIN: 74.47% Arroyo Seco;
25.53% Santa Lucia Highlands

TOTAL ACIDITY: 0.64 g/100ml

PH: 3.55

ALCOHOL: 13.87% by volume

RESIDUAL SUGAR: 0.64 g/100ml

SAN JOSE: 1000 LENZEN AVENUE, SAN JOSE, CA 95126 • 408.288.5057 • FAX 408.993.2276

PASO ROBLES: 6169 AIRPORT ROAD, PASO ROBLES, CA 93446 • 805.239.8900 • FAX 805.239.0365