



CYPRESS vineyards

2018 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 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 2018 Cypress Chardonnay is straw yellow in color with youthful hues. The inviting nose offers aromas of daffodil, ripe apple, and citrus, complemented on the palate by white peach, pineapple, and orange marmalade followed by a long creamy finish. The balanced acidity and rich texture is a perfect pairing for many dishes, including oven-roasted chicken or shrimp citrus risotto.



TECHNICAL DATA

VARIETAL COMPOSITION:

100% Chardonnay

TOTAL ACIDITY: 0.69 g/100ml

PH: 3.56

ALCOHOL: 13.71% by volume

RESIDUAL SUGAR: 0.42 g/100ml

ORIGIN: 51.4% Monterey County,
46.9% Arroyo Seco, 1.3% Santa Lucia
Highlands, 0.4% other

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