

CYPRESS VINEYARDS **2016 Chardonnay - SE**

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 2015 Cypress Chardonnay is a straw yellow color with youthful hues. The inviting nose offers aromas of white peaches, nectarines, oranges and strawberries, which is complemented by fresh citrus and tropical flavors on the palate. The balanced acidity and rich texture is a perfect complement to many dishes including brie cheese, roasted herb chicken or citrus-marinated salmon.

TECHNICAL DATA

Varietal Composition

97.7% Chardonnay, 1.5% Viognier, 0.5% Roussanne, 0.15% Sauvignon Blanc, 0.15% Pinot Blanc

Origin

64.1% Arroyo Seco, Monterey, 31.8% Monterey County, 1.9% Adelaida, Paso Robles, 1.0% Santa Lucia Highlands, 0.6% San Lucas, 0.3% San Benito County, 0.3% California

Total Acidity

0.70 g/100ml

pH

3.42

Alcohol

13.75% by volume

Residual Sugar

0.50 g/100ml