

2003
CYPRESS
White Zinfandel
California

Cypress wines have a bold new appeal! The creative team of talented Australian veteran winemaker Philip Shaw of Rosemount fame, his son Daniel Shaw, red winemaker for J. Lohr and Jeff Meier, winemaker for J. Lohr, has embarked on a new winemaking direction for Cypress. Viticulturally, that means harvesting each varietal at the peak of bright fruit flavor development irrespective of maturity. Fermentation and aging occur in stainless steel to preserve every ounce of fruit intensity. At blending time, a good deal of “mucking around” with each wine brings the trio’s vision of each varietal to fruition - intense fruit aromas and flavors with bright and deep colors. Finally, the wines are sealed with the modern new Stelvin® closure to ensure that the bright fruit flavors and aromas of each varietal are preserved “untainted” in each and every bottle. undo. unwind. uncomplicated.

VARIETAL COMPOSITION: 100% Zinfandel

TECHNICAL DATA

Vintage:	2003
Origin:	67% Monterey County, 33% California
Total Acidity:	0.68 g/100ml
pH:	3.23
Alcohol:	10.12% alc by vol.
Residual Sugar:	2.13 g/100ml
Sizes:	750 ml



WINEMAKER’S COMMENTS

Cypress White Zinfandel is a bright and youthful magenta pink in color with fresh fruit aromas of raspberry, strawberry and watermelon. Flavors are of strawberry and raspberry with a touch of sweetness balanced by a refreshing, palate cleansing acidity. A perfect summertime picnic wine ideally suited to accompany barbecued chicken or salmon.



uncap your sensesSM