

**2004
CYPRESS**

**Chardonnay
California**

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, have embarked on a new direction of winemaking 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 ensure the preservation of every ounce of fruit intensity. At blending time, a tremendous amount of “mucking around” with each wine brings the trios 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.

TECHNICAL DATA

Composition:	100% Chardonnay
Origin:	97.5% Arroyo Seco, 2% Monterey County, 0.5% California
Total Acidity:	0.66 g/100 ml
pH at Bottling:	3.72
Alcohol:	13.71% by volume
Residual Sugar:	0.53 g/100 ml
Sizes:	750 ml

WINEMAKER'S COMMENTS

Cypress Chardonnay is a bright and youthful pale yellow in color with fruit forward aromas of pear, nectarine and pineapple with tangerine citrus notes. It has lively fruit flavors of pear, nectarine and citrus with refreshing acidity and solid palate intensity. Its bright fruit aromas and flavors make it an ideal accompaniment to grilled/sautéed seafood and chicken.