

**2004
Cypress
Merlot
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. Reds are pressed when a soft balance of extraction of color and tannin is achieved. 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:	78% Merlot, 8% Petit Syrah, 7% Petit Verdot, 4% Cabernet Sauvignon, 2% Malbec, 1% other
Origin:	76% Paso Robles, 20% Monterey County, 4% Clarksburg
Total Acidity:	0.64 g/100 ml
pH at Bottling:	3.72
Alcohol:	13.41% by volume
Residual Sugar:	0.4 g/100 ml
Sizes:	750 ml
Sugg. Retail Price:	\$10.00

WINEMAKER'S COMMENTS

The 2004 Cypress Merlot exhibits youthful bright, complex characters from the initial color through to the palate and the finish. The color has attractive purple, red hues with lifted dark cherry, current fruit aromas. On the palate the wine displays similar bright fruit characters with undertones of spice and oak. This wine is designed to be drunk from a young age but will age well up to 5 years. It would be well suited to most roasted or grilled meats or tomato based dishes.