

2004  
CYPRESS  
*Sauvignon Blanc*  
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 youthful 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

Vintage:	2004
Origin:	91% Sauvignon Blanc (Musque) from Monterey County and 9% Semillon from the Napa Valley
Total Acidity:	0.64 g/100ml
pH:	3.44
Alcohol:	13.65% alc by vol.
Residual Sugar:	0.38 g/100ml
Sizes:	750 ml
Sugg. Retail Price:	\$10.00



#### WINEMAKER'S COMMENTS

Cypress Sauvignon Blanc is a bright and youthful brassy yellow green in color with racy fruit aromas of grapefruit, gooseberry, fresh herbs and dried flowers. Bright fruit flavors echo the aromas with a refreshing, palate cleansing acidity. Serve as an ideal accompaniment to salads with grapefruit and fennel or grilled seafood.

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