



CYPRESS *vineyards*

2006
Cypress Vineyards
Merlot
Central Coast

The windswept Cypress tree, the unmistakable signature plant of California's coastal terrain, owes its gnarled appearance to the maritime air's persistent movement either inland or seaward. The ocean's influence on the Central Coast winegrowing region is significant – keeping coastal and inland valleys refreshingly cool at night, while preserving the grape's natural acidity and flavor. For Cypress Vineyards Merlot, the 2006 harvest demonstrated absolutely ideal growing conditions. Ample winter rainfall, followed by a moderately warm spring and summer produced exceptional Merlot with pure varietal fruit flavors. Our passionate commitment to our red wines from Cypress Vineyards is to preserve and showcase the great cherry and currant fruit flavors resplendent in grapes grown in the Central Coast.

TECHNICAL DATA

Composition: 82.0% Merlot, 6.7% Petite Sirah, 6.0% Cabernet Sauvignon,
2.5% Petit Verdot and 2.8% other reds

Total Acidity: 0.60 g/100ml

pH at Bottling: 3.80

Alcohol: 13.67% by volume

Residual Sugar: 0.27 g/100 ml

WINEMAKER'S COMMENTS

The 2006 Cypress Vineyards Merlot is purple red in color with youthful hues and medium density. One of the most memorable characteristics of this wine is the lovely aromas of fresh cherry and lifted spice, complemented by a subtle hint of mint and leather. On the palate, the wine follows through to a long and satisfying finish. I would recommend the 2006 Cypress Vineyards Merlot with beef filets with a red wine sauce or barbecued ribs. This wine should be enjoyed in its youth or cellared up to five years.

