



CYPRESS *vineyards*

2006 Cypress Vineyards White Zinfandel California

The windswept Cypress tree, the unmistakable signature plan 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 refreshing cool, while preserving the grape's natural acidity and flavor. Temperature is critical for development of fragrance, flavor and acidity – too little heat, and grapes rarely ripen, too much and the acidity, delicate and endearing qualities of the grape are lost. For Cypress Vineyards White Zinfandel, the daily cooling air from the Pacific moves directly from Monterey Bay and down the Monterey appellations of the Salinas Valley, creating a White Zinfandel with delicate raspberry, strawberry and watermelon aromas and flavors matched with a crisp acidity. Harvesting and pressing in the vineyard at night ensures the preservation of these bright fruit flavors.

TECHNICAL DATA

Vintage: 2006

Origin: 91.2% Zinfandel, 7% Valdiguie and 1.8% White Riesling

Total Acidity: 0.67 g/100ml

pH: 3.32

Alcohol: 11.3% alcohol by volume

Residual Sugar: 2.05 g/100ml

Sizes: 750 ml

WINEMAKER'S COMMENTS

The 2006 Cypress Vineyards White Zinfandel has a beautiful rosy-pink color with delicate and attractive aromas of raspberry, strawberry and watermelon and is deliciously refreshing in its style of crisp acidity, hint of spritz and touch of residual sugar. Enjoy with grilled salmon or chicken or as an ideal picnic wine.

