



CYPRESS *vineyards*

2007 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

Origin:	85.2% Zinfandel, 7% Gewurztraminer, 5.2% Syrah and 2.6% Valdiguié
Total Acidity:	0.66 g/100ml
pH:	3.23
Alcohol:	11.5% alc by vol.
Residual Sugar:	1.93 g/100ml

WINEMAKER'S COMMENTS

Cypress White Zinfandel has an attractive rosy-pink color with enticing aromas of strawberry preserves, watermelon, cotton candy and raspberry. It is deliciously refreshing in its style of berry fruit flavors, crisp acidity, hint of spritz and touch of residual sugar. Enjoy with grilled salmon or chicken or as an ideal picnic wine.

