



CYPRESS *vineyards*

2008

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 valley's refreshingly cool at night, while preserving the grape's natural acidity and flavor. For Cypress Vineyards Merlot, the 2008 vintage was flavorful but scant. While springtime vine development was in full swing, a two-day heat spike in mid-May singed many of the flowering grape bunches. Merlot was particularly hard hit, resulting in the shortest crop in several years. 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

Vintage: 2008

Varietal Composition: 76% Merlot, 18% Syrah, 5% Petite Sirah
and 1% other reds

Origin: 97% Paso Robles, 3% Clarksburg

Total Acidity: 0.67 g/100ml

pH: 3.66

Alcohol: 13.52% alcohol by volume

Residual Sugar: 0.47 g/100ml

WINEMAKER'S COMMENTS

The 2008 Cypress Vineyards Merlot presents a garnet red color of medium density with hues indicative of full maturation. Lovely aromas of fresh plums, red currants and sour cherry, are complemented by a subtle hint of mint. The soft texture of this wine follows through to a long and satisfying finish. I would recommend the 2008 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.

