



CYPRESS vineyards

2022 CYPRESS VINEYARDS CHARDONNAY CENTRAL COAST

PRODUCTION NOTES

The windswept Cypress tree, an unmistakable icon of California's Central Coast, owes its twisted and gnarled appearance to the maritime air's persistent movement and flow. The ocean's influence on the region is significant, keeping local valleys refreshingly cool, helping to preserve the grapes' natural acidity and flavor. For our Cypress Vineyards Chardonnay, this constant cooling air off nearby Monterey Bay moves through the vines, fostering rich flavors of grapefruit, peach, and tropical fruit. Night harvesting and pressing in the vineyard locks in these bright fruit characteristics and balancing, mouthwatering acidity.

WINEMAKER'S COMMENTS

The 2022 Cypress Chardonnay is pale yellow color with youthful hues. The inviting nose offers inviting aromas of honeysuckle, ripe orange, Meyer lemon, and fresh herbs, complemented on the palate by white peach, pear, tropical fruit, and orange marmalade with a long creamy finish. The balanced acidity and rich texture is a perfect complement to many dishes including fresh or unaged brie, chicken piccata, or shellfish pasta alfredo.



TECHNICAL DATA

VARIETAL COMPOSITION:
97% Chardonnay; 3% Sauvignon
Blanc; 1% Pinot Blanc

TOTAL ACIDITY: 0.59 g/100mL
PH: 3.63
ALCOHOL: 13.5% by volume

RESIDUAL SUGAR: 0.51 g/100mL
ORIGIN: Arroyo Seco AVA, Monterey