



HIGHTOWER  
CELLARS

HANDPICKED    HANDSORTED    HANDMADE

## 1999 Cabernet Sauvignon

Columbia Valley  
Washington State

78% Cabernet Sauvignon    Pepper Bridge, Artz Vineyard on Red Mountain and Alder Ridge  
22% Merlot    Boushey, Artz Vineyard on Red Mountain, and Pepper Bridge

The grapes for this wine were handpicked and handsorted to ensure that only the best grapes were used. We fermented the fruit in small open-top containers no taller than they are wide to extract greater flavor and color by having more juice in contact with the grape skins. After gently pressing the wine from the skins the wine aged in small oak barrels for twenty months. During barrel aging we gravity racked the wine off its lees with a siphon. Separate lots were blended and bottled in the spring of 2001.

Initially, the cool summer of 1999 appeared to be a challenging one for grape growers and winemakers, until late August when the sun warmed the Columbia Valley to near perfect grape ripening conditions. The fine weather held through the end of harvest, ripening the small berried grape clusters perfectly. The cool summer developed intense, rich flavor and color in the grapes while the hot fall ripened the fruit and rounded out the grape tannins. Consequently, the wines of 1999 have greater depth of flavor and complexity than the luscious, ripe wines from the extraordinarily hot 1998 vintage. 1998 was reputed to be the best vintage of the decade in Washington, but we believe that 1999 outshines it.

Exceptional grape sources, care in winemaking and the cool summer and gorgeously warm September of 1999 made the 1999 Hightower Cabernet Sauvignon well-proportioned, satin textured and firmly structured. The nose has a complex array of black plum, licorice and caramel. The mouth feel is silky and well layered with soft tannins. Berry flavors linger on the long finish.

We produced 450 cases.