



HIGHTOWER
CELLARS

HANDPICKED HANDSORTED HANDMADE

2008 Murray Cuvee

Columbia Valley
Washington State

- Cabernet Sauvignon 50% ,Cabernet Franc 21%, Merlot 18%, Malbec 11%
- Red Mountain 68%, Horse Heaven Hills 32%

Our 2008 Murray Cuvee is exactly what we are looking for in a table wine. It is a heady blend of dark and red fruit aromas mingled with a dusty mineralness and cedar back notes. The texture fills the mouth without being overpowering. It is lighter in body, but still has fine grained tannins to give it some grip and allow it to go with many types of food.

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 raked the wine off its lees with a siphon. Separate lots were blended and bottled in the spring of 2010.

We produced 721 cases.