



HIGHTOWER
CELLARS

HANDPICKED

HANDSORTED

HANDMADE

2006 Murray Cuvee

Columbia Valley
Washington State

- 57% Cabernet Sauvignon
- 43% Cabernet Franc
- 71% Alder Ridge, 29% Red Mountain

Our 2006 Murray Cuvee is a lovely lighter bodied table wine. It's significant portion of Cabernet Franc adds a real lively and spicy component to the wine.

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 summer of 2008.

We produced 205 cases.