



It is with great excitement and exhaustive anticipation that we announce the release of our first Cabernet Sauvignon! The nearly textbook harvest in 1999 gave us slightly cooler than average temperatures allowing great hang-time with harvest lasting until the end of October. These cooler, more consistent temperatures delivered grapes that achieved not only sugar ripeness, but complete physiological ripeness (flavor development). As a direct result, the grapes retained great balance and varietal definition (where Cabernet smells and tastes like Cabernet).

The resulting wine has all the structure and balance that a great Cabernet Sauvignon should have, but with 25% Merlot to soften some of those firmer edges and elevate the aromas.

## AROMATICS

Loads of sweet black fruit with some earthy notes to enhance its complexity.

## PALATE

Wonderfully silky tannins with a long finish.

# 1999 Columbia Valley Cabernet Sauvignon First Release

## VINEYARD DETAILS

### VINEYARD SOURCES:

Klipsun, Portteus, Alder Ridge

### GRAPE/VINEYARD PERCENTAGES:

Klipsun Cabernet Sauvignon: 40%  
Portteus Cabernet Sauvignon: 35%  
Alder Ridge Merlot: 25%

## PRIMARY FERMENTATION DETAILS

### HARVEST DATES

Klipsun Cabernet Sauvignon: 10.07.1999  
Portteus Cabernet Sauvignon: 10.15.1999  
Alder Ridge Merlot: 09.24.1999

### BRIX AT HARVEST

24.1° - 25.6°

### COLD-SOAK TIME

2 days average

### FERMENTATION TIME

10 days average

### FERMENTATION TEMP

91° F peak

## BARREL PROGRAM

### PERCENTAGE OF NEW FRENCH OAK

100% French for 18 months

## FINISHED WINE DETAILS

### ALCOHOL

13.9%

### PH/TITRATABLE ACIDITY

3.65 / 5.72 g/L

### BOTTLING DATE

03.10.2001 75 cases

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