

1999  
J. LOHR  
Hilltop  
Paso Robles, Cabernet Sauvignon

## VINTAGE

The 1999 vintage will be remembered as one of the most exceptional red wine vintages in California. This “La Niña” growing season – when the Pacific Ocean waters off of the coast of California cool, or in this case transition, from warm to cool – provided the most even and moderate temperature vintage rivaling the great year of 1985. The “Pomerol”-like growing conditions in 1999 produced a small crop of some of the most concentrated and heavily pigmented red Bordeaux grapes that we have ever seen in Paso Robles.

## TECHNICAL DATA

Origin:	Hilltop Vineyard, Paso Robles, San Luis Obispo County
Composition:	95% Cabernet Sauvignon, 5% Cabernet Franc
Harvest Dates:	October 5 and October 22–25 1999
Process:	Harvested early afternoon, destemmed and crushed to stainless steel fermenters.
Harvest Numbers:	24.7° brix average, pH=3.64, Total Acidity 0.56 g/100ml
Vinification:	
Yeast:	Pasteur Red
Fermentation:	Stainless steel fermented
Temperature:	To 90°F
Extended	
Maceration:	8 days
Malo-Lactic:	Inoculation and completion in stainless steel.
Maturation:	24 months in 100% new French Oak barrels
Barrel Type:	100% new French Oak Bordeaux Chateau Ferre style barrels (60.9 gallons)
Forests:	Center of France, Allier and Vosges forests
Coopers:	Demptos, St. Caprais de Bordeaux, Seguin Moreau, Margaux, Merpins, Tonnellerie Sylvain, Libourne, Tonnellerie Bossuet, Bordeaux
Post-Maturation:	Racked from barrels, unfiltered to bottle.
Bottling Numbers:	
pH:	3.62
Total Acidity:	0.64g/100 by volume
Residual Sugar:	Dry

## WINEMAKER'S COMMENTS

Dark, youthful, purple–red in color, the 1999 vintage of Hilltop Cabernet Sauvignon has powerful aromas of black cherry, raspberry, blueberry and violet with a bouquet of vanilla, tar and smoky oak. The 1999 Hilltop delivers the structure and power reminiscent of Bordeaux’s finest Cabernet Sauvignon-based wines. With the structure to age 10 to 15 years, it also has a suppleness of texture and balance making it enjoyable today.