



## 2016 Zinfandel, Oakville, Napa Valley

**WINE PHILOSOPHY:** Highlands Napa Valley believes that quality wine making begins in the vineyard. We focus on small lot production using inspired and uncompromising winemaking techniques that express the finest fruit and terroir of each vintage. Bottling wines of intensity and exceptional character demonstrates our commitment to excellence. We appreciate your partnership in our discriminating enological experience of enjoying beautifully hand crafted wines.

**FOOD PAIRINGS:** Our 2016 Zinfandel exemplifies the varietal characteristics in a balanced, elegant package to compliment traditional pairings of cheese, roast meats, poultry, and pasta. The exceptional bright character of this vintage will pair perfectly with Mediterranean seasonings and Southern spiced foods and especially savory dishes.

**VINTAGE NOTES:** *A near-perfect growing season*

The near-perfect 2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the valley's first significant fall rainstorm arrived on October 14. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness. Vintners are happy with the gift Mother Nature has given them: a fifth consecutive vintage of stellar quality Napa Valley wines.

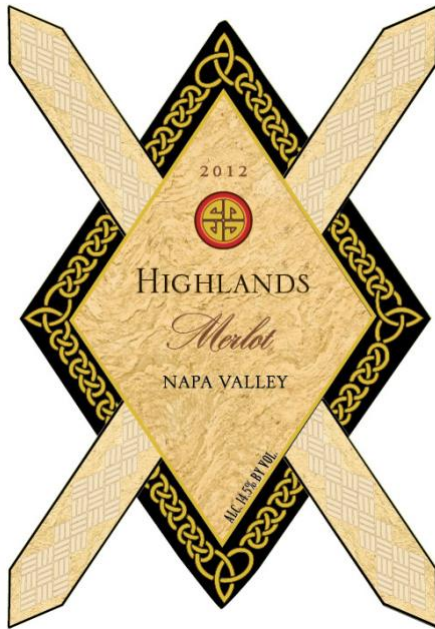
**TASTING NOTES:** The beautiful deep berry color is only a prelude to an aromatic nose filled with cassis and a bit of smoke and pepper. This Zinfandel features an inviting balance of spice and creamy oak undertones which flesh out the juicy blackberry, pomegranate and light citrus flavors this vineyard is known for. A long and soft silky finish completes this fresh and sassy Zin.

**CELLARING:** This wine is beautiful upon release and benefits from a moderate decanting. Cellar time will evolve the wine for 2-5 years. Enjoy

### TECHNICAL DATA:

<b>Fermentation</b>	Half Ton Macro Bin
<b>Aging</b>	22 months in 33% new French and American Oak Barrels
<b>Blend</b>	100% Zinfandel
<b>Appellation</b>	Oakville District of Napa Valley
<b>Production</b>	282 cases
<b>Alc.</b>	15.2 %
<b>pH</b>	3.8
<b>TA</b>	5.5 g/L

Highlands Wines, Napa, California  
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## 2012 Napa Valley Merlot

**Wine Philosophy:** Highlands' wines confirm that quality wine making starts in the vineyard. Every vintage presents unique opportunities to explore and express the best the fruit and terroir has to offer. To maximize vintage opportunities, Highlands focuses on small lot production using inspired and uncompromising winemaking techniques. Bottling wines of intensity and exceptional character demonstrates our commitment to excellence. We at Highlands appreciate your participation in our discriminating enological experience of hand crafted wines.

**Food Pairings:** This Merlot provides enjoyable pairings with savory foods that benefit from the softer tannic structure of this remarkable Merlot. It also pairs well in the role of a Merlot, with hard cheeses and grilled meats.

**Vintage Notes:** The 2012 vintage was a relief from the previous vintages by providing a classic, traditional California vineyard experience from bud break to harvest. Spring bud break was right on time without any adverse hail or frost, and flowed into stable flowering

and uniform fruit set. The summer months were treated with consistent warm, but not hot, days and frequented by the desirable cool foggy nights. There was no early heavy rain to darken the experience but the grapes did feel some late light rain. This was fortunately followed by a stretch of drying warm days allowing for vineyards to ripen completely, finding their way to the crush pad in outstanding condition before the rains hit. The stage has been set to deliver some excellent wines.

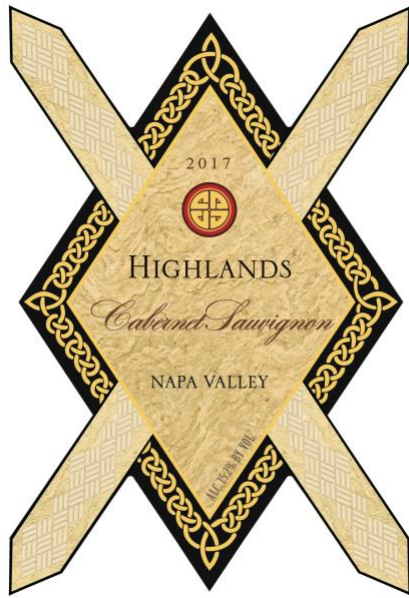
**Winemaker Notes:** This Merlot captures the eye with a ruby red color, and the nose with an even palate of red berries, black berries and stone fruit. The transition into the mouth is pleasant and rewarding with lingering warmth of soft tannins in the finish.

**Cellaring:** Hold in the cellar for a few years or bring the rich fruit flavor to the table today with ample time for opening the bottle to breathe.

### Technical Data:

<b>Fermentation</b>	<b>Half Ton Macro Bin</b>
<b>Aging</b>	<b>22 months in 33% new French Oak Barrels</b>
<b>Blend</b>	<b>100% Merlot</b>
<b>Appellation</b>	<b>100% Oak Knoll District of Napa Valley</b>
<b>Production</b>	<b>69 cases</b>
<b>Alc</b>	<b>14.5 %</b>
<b>pH</b>	<b>3.4</b>
<b>TA</b>	<b>6.4 g/L</b>

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## 2017 Cabernet Sauvignon, Napa Valley

**WINE PHILOSOPHY:** Highlands believes that quality wine-making begins in the vineyard. We focus on small lot production using inspired and uncompromising winemaking techniques that express the finest fruit and *terroir* of each vintage. Bottling wines of intensity and exceptional character demonstrates our commitment to excellence. We appreciate your partnership in our discriminating enological experience of enjoying beautifully handcrafted wines.

**FOOD PAIRINGS:** The lush mouthfeel and gentle phenolic structure of this wine makes it unusually approachable on its own. But we suggest enjoying with steak, other red meats, and even ahi tuna crusted with peppery spice. This wine is elegance and sophistication and will grace and delight a table laden with savory foods.

**VINTAGE NOTES:** 2017 began with an abundance of winter rain followed by a mild spring and summer bringing beautifully developed fruit through August. An early September heat brought accelerated plans for harvest – in retrospect a good thing before the devastating fires hit. October brought high temperatures and extreme winds with unprecedented fire and destruction to Napa and surrounding counties. The early heat may have been a blessing as 100% of our harvest was complete before the fires. Overall, it was an excellent growing season delivering a vintage characterized by a complexity of flavor, finesse, and sophistication.

**TASTING NOTES:** Bright and dense ruby red color defines this wine from the first pour. Deep, dark expressive nose of blackberry, blueberry and creamy vanilla. The palate boasts ripe and focused dark fruit flavors and cherry notes that give way to supple mouth feel, silky tannins and lush, long finish.

**CELLARING:** This wine is beautiful to enjoy on release, but should you wish to cellar, a few years will add even more complexity to its classic nature.

### TECHNICAL DATA:

<b>Fermentation</b>	Half Ton Macro Bin
<b>Aging</b>	22 months in 33% new French Oak Barrels
<b>Blend</b>	92% Napa Cabernet Sauvignon, 8% Napa Merlot
<b>Appellation</b>	Oak Knoll District of Napa Valley
<b>Production</b>	225 cases
<b>Alc.</b>	15.2%
<b>pH</b>	3.66

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