



HIGHLANDS

2004 Zinfandel

Howell Mountain

Wine Philosophy: Highland's wines confirm that quality winemaking 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 wine has a delightful spice and fruit nose and a lush mouthfeel that pairs well with rich or spicier sauces, meats from chicken to red meat, and temperate climate natural fruit based dishes.

Vintage Notes: In 2004 our vineyards experienced an unusually early growing season with very warm weather encouraging accelerated fruit development. June faced temperature spikes and remaining summer was marked with occasional repeats. Rising sugars signaled an early harvest potential, yet it took patience to capture a good acid balance and flavor maturity. Ideal harvest weather brought in the smaller than average crop with superb grape quality.

Winemaker Notes: In the creation of this wine we focused on grape quality to insure mineral, sugar, and fruitiness to bring the varietals distinctive characters forward with a food friendly balance. Grapes came from a selection of our favorite vineyard blocks. The wine is carefully blended from these individual lots to articulate the 2004 vintage.

Tasting Notes: This is an intense ruby wine reminiscent of blue and black berry aromas infused with delicious spice and a hint of persimmon that translates from nose to palate with a balance that exemplifies this varietal. This exceptional wine pairs well with traditional dishes and with preparations of pork or spicy roasted chicken. Enjoy!

Aging: 18 months in 25% new French Oak barrels.

Cellaring: This wine is structured to drink upon release but will cellar nicely for many years.

Technical Data:

Fermentation: Small Stainless steel tanks

Blend Varietals: 100% Zinfandel

Blend Appellation: 100% Howell Mountain

Vineyards: Beatty Ranch, Black Sears Vineyard

Production: 750 Cases

Alc: 15.2

pH: 3.73

TA: .62

