

2005 Cabernet Sauvignon

Howell Mountain

Wine Philosophy: Highlands 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 uncompromised winemaking techniques. Bottling wines of intelligent and privileged character demonstrates our commitment to excellence. We at Highlands appreciate your participation in our discriminating enological experience of hand-crafted wines.

Food Parings: This wine has full varietal character with eloquent oak and acid structure. This California style Cabernet Sauvignon pairs well with beef roasts, steak, pate, duck, goose, spicy poultry dark meat, sausage. Strong cheeses like cheddar and blue cheese are a delight with this wine.

Vintage Notes: 2005 brought unseasonably late spring rains that delayed flowering. The mid summer months were mild and pleasant with warming into early fall with nearly perfect ripening conditions. Absent the typical heat spikes harvest came late but with little consequence as the weather continued warm and dry allowing for extended hang time and concentration of flavors. The bountiful 2005 vintage is noted for its remarkable quality.

Winemaker Notes: The exceptional harvest conditions brought fruit to the winery needing little. This wine knew what it wanted to be. Winemaking simply provided the environment this wine wanted to express itself.

Tasting Notes: A wine with a luscious fruity nose, full bright mouth of red fruits with hints of blueberries balanced with quality oak characters. A lingering pleasant finish melds with and carries rich food parings.

Aging: 18 months in 33% new French Oak barrels.

Cellaring: Enjoy now or cellar for 7 plus years for later delight.

Technical Data:

Fermentation: Small Stainless steel tanks Blend Varietals: 100% Cabernet Sauvignon Blend Appellation: 100% Howell Mountain

Production: 1120 Cases

Alc: 15.0 pH: 3.62 TA: .58



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