



# HIGHLANDS

## Zinfandel Howell Mountain

### 2006

**Wine Philosophy:** Highland's 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 Parings:** This is a wonderful wine to have with your favorite steaks and grilled meats or pasta and tomato-herb based dishes or sharp and aged cheeses.

**Vintage Notes:** The first day of 2006 brought floods to the Napa Valley and was followed by a long wet winter, modest rains during flowering, a summer with a record setting heat wave, and early rains at harvest. The growing season started nearly 3 weeks late but favorable temperatures through April and May produced rapid vine development with flowering only marginally late. Pollination "shatter" from the late May rain had limited impact. The mild summer was interrupted by a July record setting 10-day heat wave. The winter soaked soils produced an abundant leaf canopy that helped to protect the grapes from heat wave sunburn. Fortunately only limited crop damage required thinning. Harvest started a couple of weeks late with dry moderate temperatures favoring gradual and even ripening. Rain in the first week of October delayed harvest but was followed by beneficial hang time in mild and dry temperatures bringing sugars and acids in good balance. Fortuitous timings and clusters of small berries has allowed Highlands to produce exception wines from the dramatic 2006 vintage.

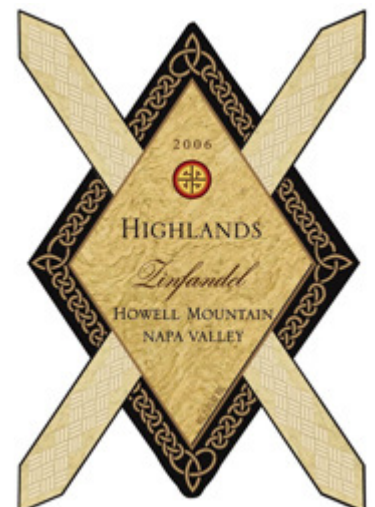
**Winemaker Notes:** The fruit came in with an intensity of character that carried through fermentation and into the barrel. Cooperage selection was the key to creating the aging structure this wine deserved.

**Tasting Notes:** The brilliant nose of blackberry and ripe plum are complemented by hints of oak vanilla, varietal spice, black pepper, and minerals. Vibrant fruit characters fill the front palate and generously give way to full yet soft and supple tannins with an acid balance setting a structured lingering finish.

**Cellaring:** This wine will be a treat at any time for many years to come.

#### Technical Data:

Fermentation: Small Stainless steel tanks  
Aging: 18 months in 33% new French Oak barrels  
Blend Varietals: 100% Zinfandel  
Blend Appellation: 100% Howell Mountain  
Production: 730 Cases  
Alc: 15.6 %  
pH: 3.54  
TA: .68



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