



2017 Cabernet Sauvignon Mountain Cuvée Napa Valley

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

FOOD PAIRINGS: Our 2017 Mountain Cuvée Cabernet Sauvignon is an exemplary food friendly wine with its balance and structure and strong red fruit notes that complements food. Red meats are a favorite, as are medium to hard cheeses, along with mushroom sauces, roasted vegetables, and rich, savory sauces and foods. Deep, dark chocolate is also on the menu.

VINTAGE NOTES: The 2017 Napa Valley growing season started with a deluge of rain, including widespread flooding, later got blasted with intense heat during Labor Day weekend and, suffered the most devastating wildfires this area has seen just at the tail end of harvest. All of Highlands grapes were harvested before the fires so there is no danger of smoke taint and the wines are pure and flavorful.

TASTING NOTES: With a rich ruby red color, the aromas of dark blackberry and blueberry fruit flow first, and then subtle pleasing hints of earthy eucalyptus and mint. Sweet cherry fruit and vanilla meet the palate on a complex, structure with a long, milk chocolate finish.

CELLARING: This structured wine will benefit from ample decant time and can be cellared for five to seven years.

TECHNICAL DATA:

Fermentation	Half Ton Macro Bin
Aging	22 months in 33% new French Oak Barrels
Blend	92% Cabernet, 8% Merlot
Appellation	Napa Valley
Production	450 cases
Alc	15.4 %
pH	3.4
TA	6.4 g/L



Highlands Winery

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