



# HIGHLANDS

## Cabernet Sauvignon Reserve

### 2007

**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 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 requests pairings of quality. Consider better cuts of savory red meats, game dishes, richly herbed red pastas, hearty dry cheese, and dark chocolates.

**Vintage Notes: 2007 -** The 2007 vintage growing season stage was set by the dry and often cold winter. An early spring bud break in mid to late March led to an inconsistent fruit set favoring small berries and loose clusters. The prevailing low precipitation and drying soils slowed canopy growth which enhanced grape quality. Verasion began by mid-July with fruit flavor and characters maturing ahead of sugar production. Mild weather throughout most of the summer and only occasional above 90 temperatures in August, allowed for extended gentle crop maturation. With a short heat wave of above 100 temperatures at the end of August, sugars climbed quickly to shy of 24 brix. The cooling fog dropped temperatures and leveled off sugar production. With a long and mild weather pattern through the beginning of October, the grapes were rewarded with stable development, unfettered by the mid-October light rains to a traditional harvest period. This vintage will be noted for its concentrated and clean flavor profiles producing superior wines.

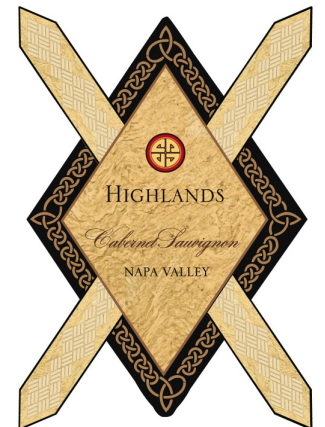
**Winemaker Notes:** The long mountain hang time provides the backbone of complexity and high impact flavors that were emphasized during crush, fermentation, and cellaring practices to create this exceptional hand crafted wine.

**Tasting Notes:** This robust wine shows its ancestry of complex Cabernet nose of violets, berries to pomegranate, chocolates and vanilla, filling the mouth with structures of fruits, spices, soft oak, and acid balance culminating in a finish that extends through a spectrum of flavors and characters.

**Cellaring:** Enjoy on its own or paired with strong foods today or lay down and enjoy the benefits of cellaring over the next couple of decades.

#### Technical Data:

Fermentation: Small Stainless steel tanks  
Blend Varietals: Cabernet Sauvignon 94%, Merlot 6%  
Blend Appellation: Howell Mountain, Napa Valley  
Oak Aging: 18 months in 40% new French Oak barrels.  
Production: 300 Cases  
Alc: 15.0%  
pH: 3.70  
TA: 0.60 g/100 ml



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