



HIGHLANDS

Zinfandel Napa Valley

2007

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: 2007 - The 2007 growing season stage was set by the dry and often cold winter. An early bud break occurred in mid to late March. Subsequent cold temperatures led to an inconsistent fruit set favoring small berries and loose clusters. The low precipitation and dry soils slowed canopy growth, enhancing grape quality. Verasion began in 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. A short heat wave of above 100° temperatures at the end of August saw sugars climb quickly but cooling fog soon dropped temperatures and leveled off sugar production. With a long and mild weather pattern in September through the beginning of October, the grapes were rewarded with stable development, unaffected by the mid-October light rains. This vintage will be noted for its concentrated and clean flavor profiles producing superior wines.

Winemaker Notes: This is a vintage with strong varietal character captured by ideal ripening weather and long hang time. This allowed for traditional winemaking techniques to accomplish the production of richly structured Zinfandel.

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 is an elegant wine that is ready to drink now and will be a treat at any time for several 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% Napa Valley
Production: 650 Cases
Alc: 15 %
pH: 3.77
TA: 0.61



Telephone: 707-603-2096

Website: www.highlandswinery.com