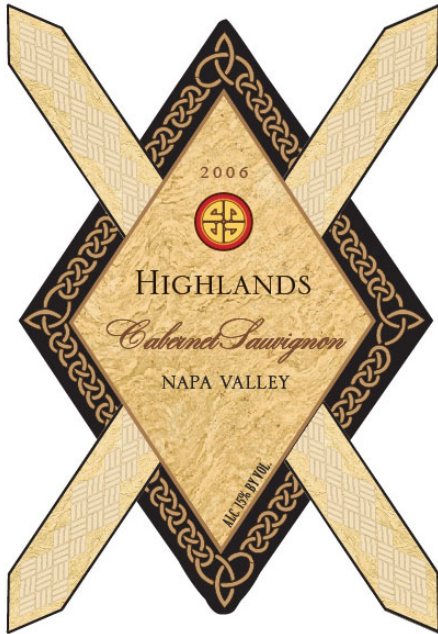


2008 Napa Valley Cabernet Sauvignon



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: Beyond the traditional Cabernet Sauvignon parings for a wine of balance and quality tannins, consider dishes include quince, arugula, mushrooms, fresh rosemary, and grass fed beef or game meats.

Vintage Notes: 2008 -The 2008 vintage will be remembered as a dramatic and challenging year. The dates for bud break and harvest were typical, unlike all else. The vintage started with drought, then the worst frost for decades biting at its heels causing an uneven set and low crop. Heat waves in May and unusually heavy winds, mixed with

additional rainfall, continued the farmer's plight before the season settled down to a moderate summer. Harvest time again found complications as more heat spikes required our winemaker's close attention. Our yields were small but the challenges were met, thus those berries that survived the season were balanced and concentrated in flavor providing exceptional structure for our wines.

Winemaker Notes: This was a challenging vintage that produced smaller crops but wines with intense varietal fruit characters. This is a wine that shows well with traditional winemaking techniques to emphasize the full rich character of the specially selected Napa Valley cabernets.

Tasting Notes: This is a wine that, when opened and readily consumed, embraces the red meats and flavorful cheeses yet when decanted broadens into untraditional and versatile food parings. Expect this dense and concentrated wine to fill the nose with alluring dark fruit characters enhanced by cassis and gentle oak, and enjoy how the vibrant fruit flavors fill the front palate and then give way to full, soft and supple tannins with an acid and alcohol balance structured for a lingering delicious finish.

Cellaring: This is a structured wine that is ready to drink now with your red meats and cheeses. It will have years of interest as it gains maturity and complexity with proper cellaring.

Technical Data:

Fermentation	Small Stainless Steel Tanks
Aging	18 months in 33% new French Oak Barrels
Blend Varietals	85% Cabernet Sauvignon 15% Merlot
Blend Appellation	100% Napa Valley
Production	900 Cases
Alc	15.0%
pH	3.6
TA	0.61 g/100ml



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