



HIGHLANDS

Zinfandel Howell Mountain Black Sears Vineyard

2003

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: A rich and sophisticated wine that comforts foods. Enjoyable pairings include beef, lamb, sausage, pork and venison (these meats can be braised, grilled or roasted). This wine will enhance flavors in dishes using tomatoes, eggplant, olives, garlic and mushrooms. The wine's gentler tannins allow compatibly with chile capsaicin making a great companion for spicy barbecue ribs where other wines struggle. Good cheese pairings include Spanish Manchego, aged Parmesan and Dry Monterey Jack.

Vintage Notes: 2003 growing season is memorable for its unpredictable nature with early heat spikes in March, followed by the wettest April on record that stalled growth leaving vineyards behind normal for May. Then the weather pattern broke into a typical, beautiful Napa Valley summer with occasional high heat spikes. Additional heat spikes in September helped to make up for the slow season start bring harvest into typical time frames. Early season shatter lead to looser clusters retaining less moisture promoting color concentration and intensity of flavors. This complex vintage is noted for lower yields of high quality.

Winemaker Notes: A vintage with challenges requested a gentle hand to express the unique terroir of Napa Valley's highest elevation vineyard. We worked the winemaking to express the complexity, intensity, and special flavors the vintage developed in the Black Sears vineyard. A consistent and attentive effort created this rich and complex wine.

Tasting Notes: A zesty and spicy wine with a mature structure allowing the ripeness of the fruit to awaken your senses with strong classic Zinfandel characters rich in flavor and deep in finish.

Aging: 18 months in 25% new French Oak barrels.

Cellaring: A wine that shows excellence today and has capacity for cellaring to enhance complexity.

Technical Data:

Fermentation: Small Stainless steel tanks
Blend Varietals: 100% Zinfandel Black Sears Vineyard
Blend Appellation: 100% Howell Mountain
Production: 592 Cases
Alc: 14.8



Telephone: 707 603-2096 □

Website: www.highlandswinery.com