



2013 Napa Valley Zinfandel

Wine Philosophy: Highlands wines confirms that quality wine starts in the vineyard. Every vintage presents unique opportunities to explore and express the best that 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 appreciate your participation in our discriminating enological experience of hand-crafted wines.

Food Pairings: This is a wonderful wine to have with your favorite grilled meats, pasta and tomato-herb based dishes, or sharp and aged cheeses.

Winemaker Notes: The fruit comes from a very special old vine Zinfandel. It's growing year was consistently beautiful, and 2013 produced ripe grapes rich with cherry, melon and sweet, spicy berry flavors. Powerful structure but soft sweet tannins round out the supple fruit. The result is elegant food friendly wine that drinks beautifully upon release, yet continues to improve with age.

Cellaring: All wines are aged 18 months or more in 30% new French and/or American oak barrels and fermented in small, stainless steel vessels.

Technical Data:

Fermentation	Small Stainless Steel Tanks
Aging	22 months in 33% new French and American Oak Barrels
Varietal	100% Zinfandel
Appellation	Napa Valley, Oakville, Hoxsey Vineyard
Production	190 Cases
Alc	14.9%
pH	3.7
TA	0.61 g/100ml



Highlands Wines, Napa, California

Tel: 707-603-2096 or 866-791-9463

Fax: 707-603-2098