



2013 Cabernet Sauvignon, Oak Knoll, Napa Valley

WINE PHILOSOPHY: Highlands Napa Valley believes that quality winemaking begins in the vineyard. We focus on small lot production using inspired and uncompromising winemaking techniques that express the finest fruit and terroir of each vintage. Bottling wines of intensity and exceptional character demonstrates our commitment to excellence. We appreciate your partnership in our discriminating enological experience of enjoying beautifully hand crafted wines.

FOOD PAIRINGS: Our 2013 Cabernet Sauvignon is an exemplary food friendly wine with its balance and structure that complements, not over powers, food. Red meats are a favorite, as are medium to hard cheeses, along with mushroom dishes, roasted vegetables, baked potatoes, and rich, savory sauces and foods.

Vintage Notes: The 2013 vintage was a traditional Napa Valley vineyard experience from bud break to harvest. Spring bud break was right on time without any adverse hail or frost, and flowed into stable flowering and uniform fruit set. The summer months were treated with consistent warm, but not hot, days and frequented by the desirable cool foggy nights. There was no early heavy rain to darken the experience but the grapes did feel some late light rain. This was fortunately followed by a stretch of drying warm days allowing for vineyards to ripen completely, finding their way to the crush pad in outstanding condition before the rains hit. The stage has been set to deliver some excellent wines.

TASTING NOTES: This well balanced wine, with its vibrant garnet red color, shows a deep and expressive nose with dark fruit aromas of blackberry, blueberry and subtle pleasing hints of creamy, root beer and vanilla oak. Blackberry entwined with cocoa and cassis flavors flows on the palate, silky on entry, layered on an exceptionally balanced body of crisp acidity and earthy, supple tannins. The wine settles into a long and clean finish of fruit and oak.

CELLARING: This sophisticated wine will benefit from cellaring or allow ample decant time.

TECHNICAL DATA:

Fermentation	Half Ton Macro Bin
Aging	22 months in 33% new French Oak Barrels
Blend	94% Cabernet, 6% Merlot
Appellation	Oak Knoll District of Napa Valley
Production	450 cases
Alc	15.3 %
pH	3.7
TA	5.5 g/L