



2006 Cabernet Sauvignon Reserve Howell Mountain 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, concentration and terroir of each vintage. Bottling wines of intensity and exceptional character demonstrates our commitment to excellence. We appreciate your partnership in our experience of enjoying beautifully hand crafted wines.

FOOD PAIRINGS: Our 2006 Cabernet Sauvignon Reserve is an exemplary food friendly wine with its balance and structure and strong red fruit notes that complements food. Red meats are a favorite, as are medium to hard cheeses, along with mushroom sauces, roasted vegetables,

and rich, savory sauces and foods. Deep, dark chocolate is also on the menu.

Vintage Notes: 2006 - The first day of 2006 brought floods to the Napa Valley and was followed by a long wet winter, modest rains during flowering, a summer with a record setting heat wave, and early rains at harvest. The growing season started nearly 3 weeks late but favorable temperatures through April and May produced rapid vine development with flowering only marginally late. Pollination “shatter” from the late May rain had limited impact. The mild summer was interrupted by a July record setting 10-day heat wave. The winter soaked soils produced an abundant leaf canopy that helped to protect the grapes from heat wave sunburn. Fortunately only limited crop damage required thinning. Harvest started a couple of weeks late with dry moderate temperatures favoring gradual and even ripening. Rain in the first week of October delayed harvest but was followed by beneficial hang time in mild and dry temperatures bringing sugars and acids in good balance. Fortuitous timings and clusters of small berries has allowed Highlands to produce exception wines from the dramatic 2006 vintage.

TASTING NOTES: With a rich ruby red color, the aromas of dark blackberry and blueberry fruit flow first, and then subtle pleasing hints of earthy eucalyptus and mint. Sweet cherry fruit and vanilla meet the palate on a complex, structure with a long, milk chocolate finish.

CELLARING: This structured wine will benefit from ample decant time and can be cellared for many years.

TECHNICAL DATA:

Fermentation	Half Ton Macro Bin
Aging	22 months in 33% new French Oak Barrels
Appellation	Howell Mtn , Napa Valley
Production	400 cases
Alc	15 %
pH	3.4
TA	6.4 g/L



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