



HIGHLANDS

Cabernet Sauvignon Napa Valley

2007

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: This award winning wine has affluent varietal character with quality French oak enchantment. This California style Cabernet Sauvignon pairs well with beef roasts, steak, pate, duck, goose, spicy poultry dark meat, sausage. Strong cheeses like cheddar and blue cheese are a delight with this wine. It is also delicious with chocolate.

Vintage Notes: 2007 - The 2007 growing season stage was set by the dry and often cold winter. An early bud break occurred in mid to late March. Subsequent cold temperatures led to an inconsistent fruit set favoring small berries and loose clusters. The low precipitation and dry soils slowed canopy growth, enhancing grape quality. Verasion began in mid-July with fruit flavor and characters maturing ahead of sugar production. Mild weather throughout most of the summer and only occasional above 90° temperatures in August allowed for extended gentle crop maturation. A short heat wave of above 100° temperatures at the end of August saw sugars climb quickly but cooling fog soon dropped temperatures and leveled off sugar production. With a long and mild weather pattern in September through the beginning of October, the grapes were rewarded with stable development, unaffected by the mid-October light rains. This vintage will be noted for its concentrated and clean flavor profiles producing superior wines.

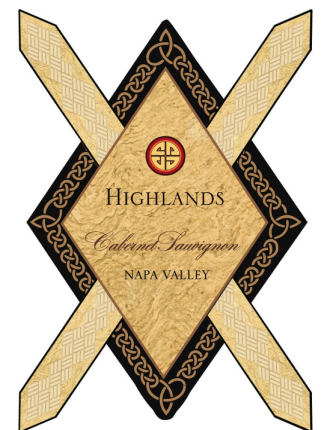
Winemaker Notes: This is a vintage with strong vineyard character captured by a controlled harvest. This allowed for traditional winemaking techniques to accomplish the production of richly structured cabernet sauvignon.

Tasting Notes: This wine has a nose that conveys a clean balance from red berries to dark fruits infused with oak caramels. The first sip reveals concentrated ripe flavors of chocolate, blackberries and black currants enhanced by smooth and textured tannins with gentle oak. A lengthy finish carries the ripe and complex gifts of the grape.

Cellaring: Savor the wine now or put it down to be enjoyed over the decade ahead.

Technical Data:

Fermentation: Small Stainless steel tanks
Blend Varietals: 94% Cabernet Sauvignon, 6% Merlot
Blend Appellation: 100% Napa Valley
Oak Aging: 18 months in 40% new French Oak barrels.
Production: 570 Cases
Alc: 15.0%
pH: 3.6
TA: 0.61g/ml



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