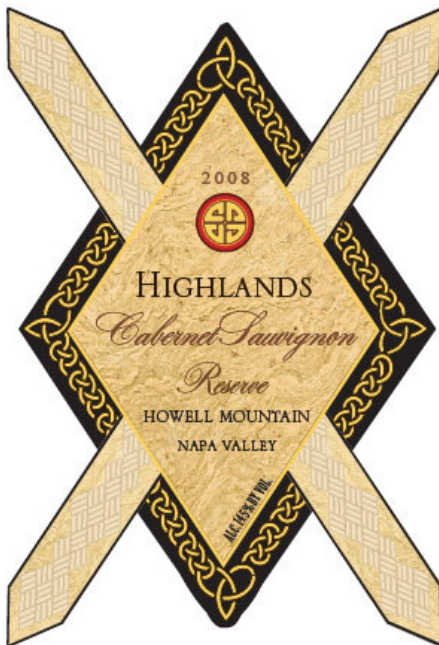


2008 Cabernet Sauvignon Reserve



Wine Philosophy: Highland's 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 uncompromising winemaking techniques. Bottling wines of intensity and exceptional character demonstrates our commitment to excellence. We at Highlands appreciate your participation in our discriminating enological experience of hand crafted wines.

Food Parings: This exceptional wine provides that special dining occasion with command and comfort and leads the sensory experience when paired with traditional food pairings. Bison rib eye or other savory meats are especially honored by this wine.

Vintage Notes: 2008 -The 2008 vintage will be remembered as a dramatic and challenging year. The dates for bud break and harvest were typical, unlike all else. The vintage started with drought, then the worst frost for decades biting at its heels causing an uneven set and low crop. Heat waves in May and unusually heavy winds, mixed with additional rainfall, continued the farmer's plight before the season

settled down to a moderate summer. Harvest time again found complications as more heat spikes required our winemaker's close attention. Our yields were small but the challenges were met, thus those berries that survived the season were balanced and concentrated in flavor providing exceptional structure for our wines.

Winemaker Notes: This was a challenging vintage that produced smaller crops but wines with intense varietal and fruit characters. This is a wine that showed well with traditional winemaking techniques to emphasize the full rich character of the Napa Valley cabernets.

Tasting Notes: This authoritative wine with its dark ruby red color attracts the eye. The nose easily follows with complex aromas of violets and ripe berries and fruits complemented with spices including cassis and black pepper. The mouth is awarded the full bodied flavors of blackcurrant/berry and plum surrounded by indulgent tannins and acid structure with layers of bramble preserve, mineral, with a touch of vanilla. The balanced tannins carry through to an extended finish of warming cherry.

Cellaring: This is a complex wine that stands tall and benefits from decanting or cellar time.

Technical Data:

Fermentation	Small Stainless Steel Tanks
Aging	18 months in 33% new French Oak Barrels
Blend Varietals	85% Cabernet Sauvignon 15% Merlot
Blend Appellation	100% Napa Valley
Production	525 Cases
Alc	15.0%
pH	3.7
TA	0.61 g/100ml



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