



2008 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 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 handcrafted wines.

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

Vintage Notes: 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 character. We carefully applied traditional winemaking techniques to bring out the rich structure of the Zinfandel's character.

Tasting Notes: The floral nose of blackberry, cassis and ripe plum are complemented by subtle oak vanilla, Zinfandel spice, and black pepper. Vibrant fruit flavors fill the front palate and then give way to full, soft and supple tannins with an acid and alcohol balance structured for a lingering delicious finish.

Cellaring: This elegant wine is ready to drink now and will be a treat at any time for several years to come.

Technical Data:

Fermentation	Small Stainless Steel Tanks
Aging	20 months in 33% new French and American Oak Barrels
Blend Varietals	100% Zinfandel
Blend Appellation	100% Napa Valley
Production	350 Cases
Alc	15.6 %
pH	3.77
TA	0.61 g/100ml



Highlands Wines, Napa, California

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