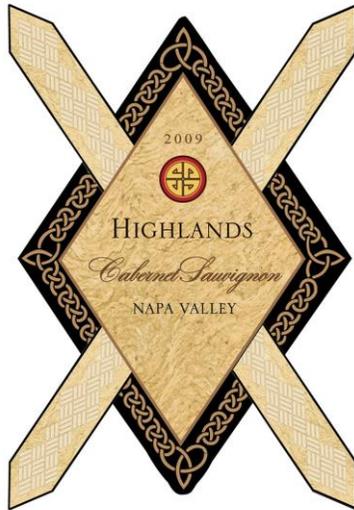


2009 Napa Valley Cabernet Sauvignon



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: Beyond the traditional Cabernet Sauvignon parings for a wine of balance and quality tannins, consider dishes that include quince, arugula, mushrooms, fresh rosemary, and grass fed beef or game meats.

Vintage Notes: The 2009 vintage was near normal. Another year of below normal rainfall was gratefully helped by late spring rains. Mild and consistent weather started with little spring frost and moved into a warm June, ideal for canopy growth. The season then flowed thru a mild summer into fall. The pace of harvest was steady without Mother Nature forcing a harvest decision or adversely stressing the vines thus leaving the grapes unblemished by sunburn or raisining. Instead the vintage experienced exceptional hang time thus promoting balanced acid and sugar structure, culminating with remarkably bright flavors and clean aromas. It was a perfect growing season that was easy and enjoyable to all in the industry.

Winemaker Notes: This was a vintage that needed little guidance to express its potential. The steady harvest allowed attention to the finer details to optimize the fruit's varietal characteristics with oak and bottle aging.

Tasting Notes: This is a wine that, when opened and readily consumed, embraces the red meats and flavorful cheeses, yet when decanted broadens into a complex and versatile wine with almost unlimited food parings. Expect this dense and concentrated wine to fill the nose with alluring dark fruit characters enhanced by cassis and gentle oak. Enjoy how the 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 is a structured wine that is ready to drink now with your red meats and cheeses. It will gain complexity and character for many years of interest with proper cellaring.

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	900 Cases
Alc	15.0%
pH	3.6
TA	0.61 g/100ml



Highlands Winery

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