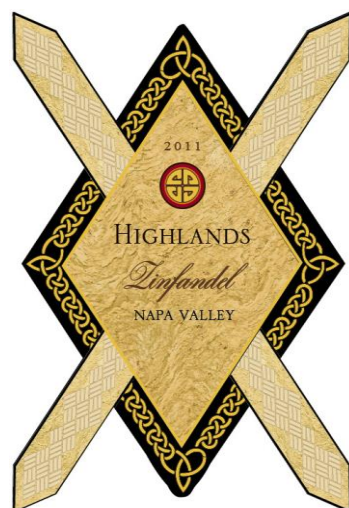


2011 Napa Valley Zinfandel



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 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 Pairings: This Zinfandel is particularly versatile, making it a good choice to pair with a wide variety of food, ranging from grilled meat like skirt steak, barbeque, or a burger to classics like beef stew or pork tenderloin to less obvious pairings like a quiche Lorraine or onion tart.

Vintage Notes: 2011 was an unusual year in the Napa Valley. Cooler than normal weather and ill-timed rains led to smaller yields. These conditions required additional removal and crop thinning throughout the growing season to allow more sunlight in to ripen grapes. The exceptional wines of this vintage, like this Zinfandel, reflect experienced growers and winemakers who took the adversity of the season and figured out how to turn it to their advantage to make elegant and distinctive wines.

Winemaker Notes: This wine is made from fruit of a very special "old vine Zinfandel" vineyard located in Oakville, Napa Valley, which is owned and farmed by the legendary Andy Hoxsey. During the ripening season the berries in this vineyard displayed a wide range of flavors. One berry tasted like ripe plums, another like bright cherries and another like berry jam. When the entire crop was blended during fermentation, a collection of delightful fruit flavors emerged.

Tasting Notes: This wine has aromas of plum and blackberries, spicy cinnamon and black pepper notes on the palette. Soft tannins linger on the finish. If decanted an hour or so prior to consumption to allow the wine to breathe, these flavors will become more pronounced and the wine will develop both aromatic and flavor complexity.

Cellaring: This Zinfandel rewards some patience. Not only is it delicious now, but it will gain additional layers of complexity with a few years of cellaring. We recommend enjoying a bottle now and laying down a couple to taste in a few years. You will be rewarded with a wine that still retains the spicy vibrancy of youth, but which has seamlessly integrated into velvety tannins that give the wine its exceptional structure.

Technical Data:

Fermentation	Small Stainless Steel Tanks
Aging	18 months in 33% new French Oak Barrels
Varietal	100% Zinfandel
Appellation	100% Hoxsey Vineyard, Oakville, Napa Valley
Production	150 Cases
Alc	15.6%
pH	3.6
TA	6.6 g/L



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