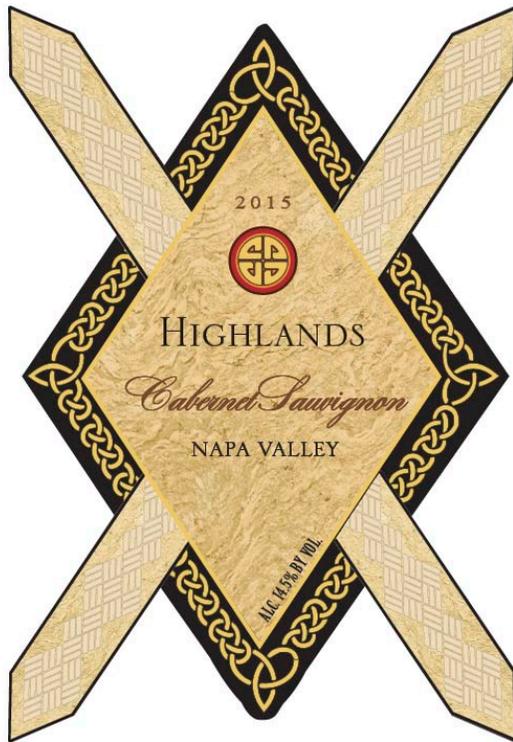


2015 Cabernet Sauvignon, Oak Knoll Napa Valley



WINE PHILOSOPHY: Highlands Napa Valley believes that quality winemaking begins in the vineyard. We focus on small lot production using inspired and uncompromising winemaking techniques that express the finest fruit, concentration and terroir of each vintage. Bottling wines of intensity and exceptional character demonstrates our commitment to excellence. We appreciate your partnership in our experience of enjoying beautifully hand crafted wines.

FOOD PAIRINGS: Our 2015 Cabernet Sauvignon is an exemplary food friendly wine with its balance and structure and strong red fruit notes that complements food. Red meats are a favorite, as are medium to hard cheeses, along with mushroom sauces, roasted vegetables, and rich, savory sauces and foods. Deep, dark chocolate is also on the menu.

VINTAGE NOTES: The 2014/2015 Napa Valley growing season saw another drought year and a cold spell during early bud break, so yields were down, though quality continues. Early bud break and summer hot spells triggered

one of the earliest harvests on record. Because of the drought, berries were smaller and bursting with color and flavor. Our 2015 Cabernet Sauvignon reflects that great structure, extracted wine expressed in the bottle.

TASTING NOTES: With a rich ruby red color, the aromas of dark blackberry and blueberry fruit flow first, and then subtle pleasing hints of earthy eucalyptus and mint. Sweet cherry fruit and vanilla meet the palate on a complex, structure with a long, milk chocolate finish.

CELLARING: This structured wine will benefit from ample decant time and can be cellared for five to seven years.

TECHNICAL DATA:

Fermentation	Half Ton Macro Bin
Aging	22 months in 33% new French Oak Barrels
Blend	92% Cabernet, 8% Merlot
Appellation	Oak Knoll District of Napa Valley
Production	350 cases
Alc	15%
pH	3.4
TA	6.4 g/L



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