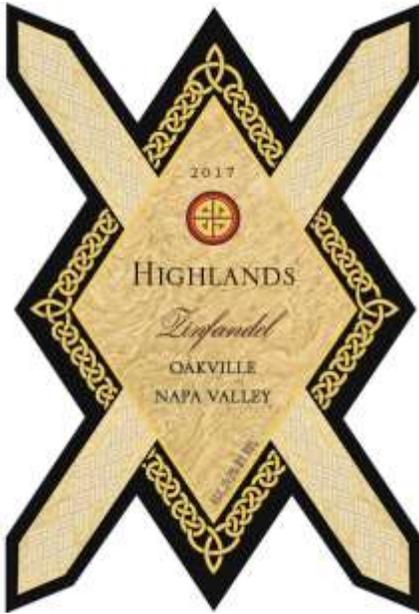


2017 Zinfandel, Oakville, Napa Valley



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

FOOD PAIRINGS: Our 2017 Zinfandel exemplifies the varietal characteristics in a balanced, elegant package to compliment traditional pairings of cheese, roast meats, poultry, and pasta. The exceptional bright character of this vintage will pair perfectly with Mediterranean seasonings and Southern spiced foods and especially savory dishes.

VINTAGE NOTES: The year began with plentiful rains soaking the valley and was followed by a mild Spring. Typical weather patterns moved through the summer with August beautifully developing the fruit. Then an early September heatwave brought immediacy to harvest before cooler weather allowed sugar and acid balances to settle into norms for harvest. By October 8 approximately 90 percent of the tonnage was picked. This date marks the day when high temperatures and extreme winds brought unprecedented fire and destruction to Napa Valley. Despite the fires, harvests prior October 8th were able to benefit from an excellent growing season delivering a vintage characterized by excellent complexity of flavor, finesse, and sophistication in the barrel.

TASTING NOTES: The beautiful deep berry color is only a prelude to an aromatic nose filled with cassis and a bit of smoke and pepper. This Zinfandel features an inviting balance of spice and creamy oak undertones which flesh out the juicy blackberry, pomegranate and light citrus flavors this vineyard is known for. A long and soft silky finish completes this fresh and sassy Zin.

CELLARING: This wine is beautiful upon release and benefits from a moderate decanting. Cellar time will evolve the wine for 2-5 years. Enjoy!

TECHNICAL DATA:

Fermentation	Half Ton Macro Bin
Aging	22 months in 33% new French and American Oak Barrels
Blend	100% Zinfandel
Appellation	Oakville District of Napa Valley
Production	190 cases
Alc.	14.7 %
pH	3.8
TA	5.5 g/L

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