



2019 Zinfandel, Oakville, 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 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 handcrafted wines.

FOOD PAIRINGS: Our 2019 Zinfandel exemplifies the varietal characteristics in a balanced, elegant package to complement traditional pairings of cheese, roast meats, poultry, and pastas. The exceptional bright character of this vintage will pair perfectly with Mediterranean seasonings, southern spicy foods, and especially, savory dishes.

WINEMAKER'S NOTES: The weather, harvest, and our traditional small-batch winemaking techniques, allowed this wine to develop the structure and fruit characteristics we envisioned. You will taste a wine of finesse, complexity and elegance.

VINTAGE NOTES: The early 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw few extreme heat spikes, with many foggy mornings setting the stage for vibrant and expressive flavors. A long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time. This brought out great color, structure, and soft tannins from the grapes. All in all, exceptional fruit, bright acidity, and ample texture for an amazing vintage.

TASTING NOTES: The beautiful deep 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 with creamy vanilla 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 drinkable now 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	23 months in 33% new French and American oak barrels
Blend	100% Zinfandel
Appellation	Oakville District of Napa Valley
Production	400 cases
Alc.	15.5%
pH	3.46
TA	6.4 g/L