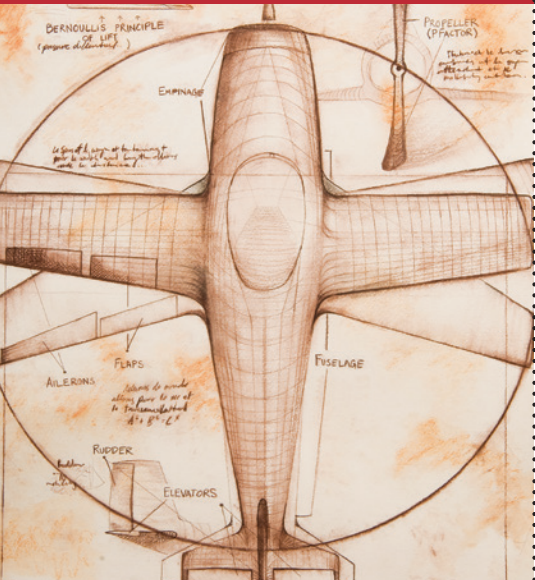


CENTERLINE

Highflyer



BOARDING PASS

# CENTERLINE RED BLEND

ORIGIN

## LODI, CA

CARGO

66% Zinfandel, 28% Primitivo,  
4% Syrah, 2% Petite Sirah

GATE

SEAT

BOARDING

R22

1A

4:20 PM

CABIN SERVICE BEGINS DIRECTLY AFTER TAKEOFF



FLIGHT

## HFR22

VINTAGE

## 2022

ALC. BY VOL

## 14.9%

NET CONT.

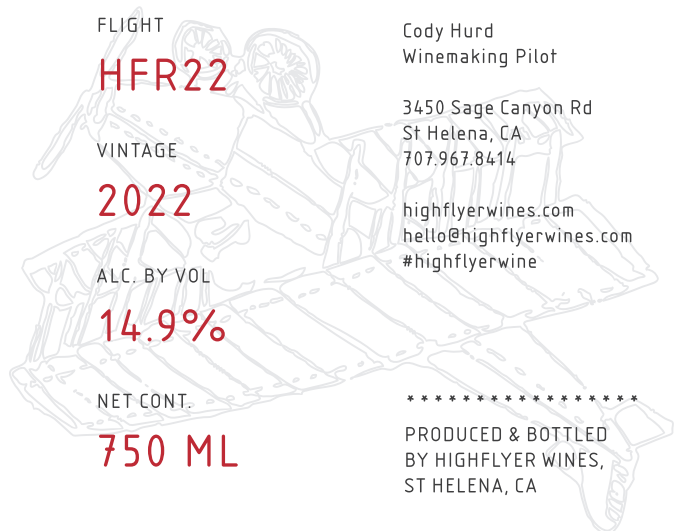
## 750 ML

Cody Hurd  
Winemaking Pilot

3450 Sage Canyon Rd  
St Helena, CA  
707.967.8414

highflyerwines.com  
hello@highflyerwines.com  
#highflyerwine

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PRODUCED & BOTTLED  
BY HIGHFLYER WINES,  
ST HELENA, CA



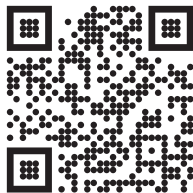
## FLIGHT INFORMATION

Highflyer Wines is inspired by the spirit of adventure and discovery, crafting approachable, everyday wines from California's top vineyards. With an emphasis on selecting unique sites with distinctive characteristics, we create wines that are vibrant, fruit-forward, and perfect for social gatherings. Since 2003, Highflyer has focused on blending the best of California's AVAs to produce wines that are enjoyable now, with no need to cellar. Whether you're gathering with friends or looking for a wine to elevate your everyday moments, Highflyer invites you to take flight and enjoy the journey, one bottle at a time.



## TAKEOFF & LANDING

This red blend is cleared for immediate takeoff! Enjoy its vibrant fruit flavors and smooth tannins for a lively and approachable experience. However, with a bit of time in the cellar—2 to 4 years—this wine will reach cruising altitude, gaining depth and complexity. Whether you're ready to pour it today or save it for a special occasion, this wine will deliver a memorable journey.



## IN-FLIGHT DINING

A fancy dinner, weekday pasta feast, pizza night... Centerline Red Blend goes with whatever you want it to.

BBQ POTATO CHIPS

SPICY BEEF JERKY

DUCK CONFIT TACOS

SHORT RIB SLIDERS

PORCINI MUSHROOM ARANCINI

GRILLED SKIRT STEAK

TRUFFLE POPCORN

DARK CHOCOLATE SEA SALT CARAMELS

SMOKED GOUDA & FIG JAM