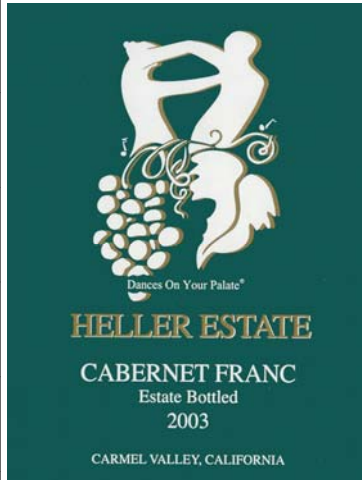


HELLER ESTATE

100% Organically Grown "Magical Wines That Dance On Your Palate!"

2003 CABERNET FRANC



Aroma:

Dried cherry, black currant with notes of coriander/black pepper and sweet oak/vanilla. Also, some notes of fresh tobacco.

Palate:

Medium-full body with layers of ripe, black fruit, youthful tannins and nicely integrated oak with pleasant herbal tea notes. This is a big, forceful Cabernet Franc with an excellent structure for aging because of the firm tannins and lively acidity.

Comments:

2003 was another good year in the vineyard with average to slightly above average Winter rain, minimal frost events, and a long, dry Summer that extended well into Fall. With fall rains holding off until mid-November, we were able to achieve full ripeness on all varieties.

Technical Data:

Varietal Composition: 75% Cabernet Franc, 11% Malbec, 14% Cabernet Sauvignon	pH:	3.74
Harvest Date: 22 October 2003	Acid:	0.62 g / 100 ml
Brix at Harvest: 24.5	Free & Total SO ₂ :	31 / 65 ppm
Alcohol: 13.5%	Bottling Date:	18 April 2006
Residual Sugar: 4 mg / 100 ml (0.004%)	Cases Bottled:	368



Overlooking the Cachagua region of Carmel Valley, ("Cachagua" is believed to be an Indian derivative of the French "cacher" and the Spanish "agua" meaning 'hidden waters'), and framed by the dramatic surrounding hills, lie the beautiful mountain vineyards of the Heller Estate.

The 120 acres of Cabernet Sauvignon, Merlot, Cabernet Franc, Chardonnay, Chenin Blanc and Pinot Noir are planted at an altitude of 1200 - 1500 feet, producing rich, luscious grapes, which result in outstanding premium wines.

The vineyards are **certified 100% organic**. Neither herbicides nor pesticides are used in the production of the grapes. This certification was granted after three vintages of clean farming, although the vineyards have always employed organic methods throughout the years.

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VINTAGE	2003
VARIETY	CABERNET FRANC
COMPOSITION	75% cabernet franc, 14% cabernet sauvignon, 11% malbec
HARVEST DATE	22 OCTOBER 2003
BRIX AT HARVEST	24.5
FERMENTATION METHOD	COLD SOAKED 3 DAYS, STAINLESS STEEL
FERMENTATION LENGTH	17 DAYS
PRESSING METHOD	MEMBRANE TO 0.4 BARS, FREE -RUN ONLY
OAK PROFILE	ALL NEUTRAL FRENCH OAK
TIME IN OAK	29 MONTHS
BOTTLE PREPARATION	NO FINING, LIGHTLY FILTERED
BOTTLING DATE	18 APRIL 2006
CASES BOTTLED	368
ALCOHOL	13.5%
RESIDUAL SUGAR	4 mg/100ml (0.004%)
pH	3.74
TOTAL ACID	0.60 g/100ml
FREE AND TOTAL SO₂	31/65 ppm

V E G A N

GROWING SEASON 2003 was another good year in the vineyard with average to slightly above average Winter rain, minimal frost events, and a long, dry Summer that extended well into Fall. With fall rains holding off until mid-November, we were able to achieve full ripeness on all varieties.

COLOR Brilliant ruby-red hue

AROMA and Dried cherry, black currant with notes of coriander/black pepper and sweet oak/vanilla. Also, some notes of fresh tobacco.

PALATE Medium-full body with layers of ripe, black fruit, youthful tannins and nicely integrated oak with pleasant herbal tea notes. This is a big, forceful Cabernet Franc with an excellent structure for aging because of the firm tannins and lively acidity.