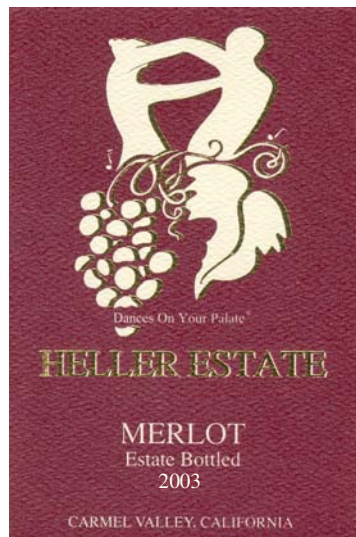


# HELLER ESTATE

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

## 2003 ESTATE MERLOT



*Aroma:*

Nicely layered aromas of cedar, crushed blackberries and subtle vanilla. Also, look for hints of lavender and marjoram as wine opens.

*Palate:*

Bright and lively mouth feel with balanced tannin and lingering finish. Lush berry notes throughout combine with a touch of sweet oak. Look for notes of dark roasted coffee and mocha in mid-palate and finish.

*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: 100% Merlot

Harvest Date: October 20, 2003

Brix at Harvest: 24.

Alcohol: 14.0%

Residual Sugar: 2 mg/100ml (0.002%)

pH: 3.67

Acid: 0.69 g/100ml

Free & Total SO<sub>2</sub>: 27/69 ppm

Bottling Date: April 2006

Cases Bottled: 1,100



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.

TOLL FREE: 800.625.8466 · LOCAL: 831.659.6220 · FAX: 831.659.6226 · EMAIL: [INFO@HELLERESTATE.COM](mailto:INFO@HELLERESTATE.COM)  
ADDRESS: PO BOX 999, 69 W. CARMEL VALLEY RD, CARMEL VALLEY, CA 93924

<b>VINTAGE</b>	<b>2003</b>
<b>VARIETY</b>	<b>MERLOT</b>
<b>COMPOSITION</b>	<b>100% MERLOT</b>
<b>HARVEST DATE</b>	<b>October 20, 2003</b>
<b>BRIX AT HARVEST</b>	<b>24.0</b>
<b>FERMENTATION METHOD</b>	<b>COLD SOAKED 3-5 DAYS, STAINLESS STEEL</b>
<b>FERMENTATION LENGTH</b>	<b>21 DAYS</b>
<b>PRESSING METHOD</b>	<b>FREE RUN JUICE ONLY</b>
<b>OAK PROFILE</b>	<b>100% FRENCH OAK, 35% NEW</b>
<b>TIME IN OAK</b>	<b>28 MONTHS</b>
<b>BOTTLE PREPARATION</b>	<b>NO FINING, STERILE FILTERED</b>
<b>BOTTLING DATE(S)</b>	<b>April 17, 2006</b>
<b>ALCOHOL</b>	<b>14%</b>
<b>RESIDUAL SUGAR</b>	<b>2 mg/100ml (0.002%)</b>
<b>pH</b>	<b>3.67</b>
<b>TOTAL ACID</b>	<b>0.69 g/100ml</b>
<b>FREE AND TOTAL SO<sub>2</sub></b>	<b>27/69 ppm</b>

<b>V E G A N</b>
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**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** Deep garnet red

**AROMA** Cedar and crushed blackberry: soft, toasty oak with hints vanilla

**PALATE** Bright and lively mouth feel with balanced tannin and lingering finish. Lush berry notes throughout combine with a touch of sweet oak. Look for notes of dark roasted coffee and mocha in mid-palate and finish.