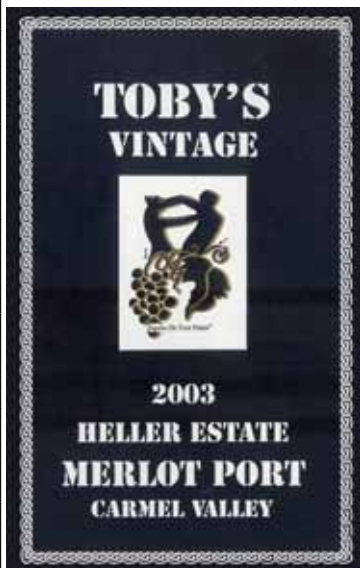


HELLER ESTATE

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

2003 MERLOT PORT



Aroma:

Toasty oak, vanilla and black licorice with dried blackberry.

Palate:

A supple entry leads to a generous, full-bodied palate with deep, ripe fruit flavors and a long warming finish. Look for luscious concentrated blackberry with lingering touches of peppermint and dark chocolate.

Comments:

2003 was another good year in the vineyard with average to slightly above average Winter rains, 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	pH:	3.69
Harvest Date:	10 October 2003	Acid:	0.59 g / 100 ml
Brix at Harvest:	32.0	Free & Total SO ₂ :	10 / 35 ppm
Alcohol:	20.0%	Bottling Date:	22-23 Sept 2005
Residual Sugar:	6634 mg/100 ml (9.0%)	Cases Bottled:	532



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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