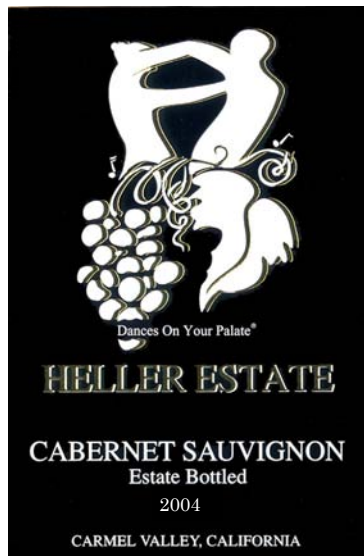


# HELLER ESTATE

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

## 2004 ESTATE CABERNET SAUVIGNON



### Aroma:

Toasty oak with touches of soft vanilla round out the oak profile, underlying concentrated blackberry fruit with herbal notes of marjoram and lavender.

### Palate:

Forward fruit structure with gripping tannins that extend well into the finish. Chewy mouthfeel and lively acid to fruit balance make this wine a perfect choice for steaks and hearty fare. Cellar worthy wine that will gain complexities as age equalizes the fruit and tannin structure.

### Comments:

The 2004 growing season began with the earliest bud break in memory. This was induced by warm late-winter temperatures that fooled the buds into pushing. The early bloom was interrupted by seasonably cool weather and this caused the vines to set a light crop.

### Technical Data:

Varietal Composition:	100% Cabernet Sauvignon	pH:	3.63
Harvest Date:	29 & 30 September, 2004	Acid:	0.65 g / 100 ml
Brix at Harvest:	24.4	Free & Total SO <sub>2</sub> :	27/65 ppm
Alcohol:	14.0%	Bottling Date:	14, 15, 18 & 25 September 2006
Residual Sugar:	2mg / 100 ml (0.002%)		



Overlooking the Cachagua region of Carmel Valley, ("Cachagua" is said 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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<b>VINTAGE</b>	2004
<b>VARIETY</b>	CABERNET SAUVIGNON
<b>COMPOSITION</b>	100% CABERNET SAUVIGNON
<b>HARVEST DATE</b>	SEPTEMBER 29 & 30, 2004
<b>BRIX AT HARVEST</b>	24.4
<b>FERMENTATION METHOD</b>	COLD SOAKED FOR FOUR DAYS (50° F) IN STAINLESS STEEL
<b>FERMENTATION LENGTH</b>	15 DAYS
<b>PRESSING METHOD</b>	FREE RUN ONLY, NO PRESS WINE
<b>OAK PROFILE</b>	40% NEW FRENCH OAK, 100% FRENCH BARRELS
<b>TIME IN OAK</b>	20 MONTHS
<b>BOTTLE PREPARATION</b>	NO FINING, STERILE FILTERED
<b>BOTTLING DATES</b>	14, 15, 18 AND 25 SEPTEMBER 2006
<b>ALCOHOL</b>	14.0%
<b>RESIDUAL SUGAR</b>	2 mg/100ml (0.002%)
<b>pH</b>	3.63
<b>TOTAL ACID</b>	0.65 g/100ml
<b>FREE AND TOTAL SO<sub>2</sub></b>	27/65 ppm

V E G A N

**GROWING SEASON** The 2004 growing season began with the earliest bud break in memory. This was induced by warm late-winter temperatures that fooled the buds into pushing. Once the shoots started growing, the seasonal markers of bloom, veraison (the coloring of the fruit) and ripening were all at least three weeks ahead of a normal grape growing season. The early bloom was interrupted by seasonably cool weather and this caused the vines to set a light crop.

**COLOR** Dark, ruby-red.

**AROMA** Toasty oak with touches of soft vanilla round out the oak profile of this powerful cabernet. Underlying concentrated blackberry fruit with herbal notes of marjoram and lavender. Time in the glass opens the nuances of this tightly structured, age worthy red.

**PALATE** Forward fruit structure with gripping tannins that extend well into the finish. Chewy mouthfeel and lively acid to fruit balance make this wine a perfect choice for steaks and hearty fare. Cellar worthy wine that will gain complexities as age equalizes the fruit and tannin structure.