

# HELLER ESTATE

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



**HELLER ESTATE**  
Organic Vineyards  
2007  
CACHAGUA  
CABERNET SAUVIGNON  
Estate Bottled  
CARMEL VALLEY, CALIFORNIA

## 2007 CACHAGUA CABERNET SAUVIGNON

### Aroma

Lovely cassis, black currant and bittersweet chocolate aromas. Also look for hints of dried cherry, creamy nougat and menthol

### Palate

A fruity-yet-dry medium-to-full body wine with ripe cherry and berry fruit and a touch of praline. Also look for a vibrant current of currants and dark plum underneath. Finishes with a piquant, dusty tannin fade. Old World in style with an appealing, easy drinking core of fruit. A flavorful and balanced Cabernet to serve with the finest steaks.

### Comments:

The 2007 growing season was marked by very little rainfall during our traditional "wet" season. Limited water provides additional stress to the grapevine which limits the amount of fruit but intensifies concentration and flavors. Our harvest traditionally lasts three months but due to the

constraints of the growing season we harvested all of our fruit in one month.

Varietal Composition: 78% cabernet sauvignon, 16% merlot 6% cabernet franc	pH: 3.70
Harvest Date: Oct. 16—31, 2007	Acid: 0.65 g / 100 ml
Brix at Harvest: 24.2°	Free & Total SO <sub>2</sub> : 30 / 70 ppm
Alcohol: 13.5%	Bottling Date: Dec. 18-Jan, 2010
Residual Sugar: 5 mg /100 ml (.05%)	



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 (in 1996) after three vintages of clean farming, although the vineyards have always employed organic methods throughout the years.

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<b>VINTAGE</b>	<b>2007</b>
<b>VARIETY</b>	<b>CABERNET SAUVIGNON</b>
<b>COMPOSITION</b>	<b>78% CABERNET SAUVIGNON, 16% MERLOT, 6% CABERNET FRANC</b>
<b>HARVEST DATE</b>	<b>OCTOBER 16TH THROUGH 31ST, 2007</b>
<b>BRIX AT HARVEST</b>	<b>24.2</b>
<b>FERMENTATION METHOD</b>	<b>COLD SOAKED 3-DAYS (50° F) IN STAINLESS STEEL</b>
<b>FERMENTATION LENGTH</b>	<b>18-25 DAYS</b>
<b>PRESSING METHOD</b>	<b>MEMBRANE PRESSED TO 0.4 BARS, FREE-RUN ONLY</b>
<b>OAK PROFILE</b>	<b>100% FRENCH OAK, 20% NEW</b>
<b>TIME IN OAK</b>	<b>23 MONTHS</b>
<b>BOTTLE PREPARATION</b>	<b>NO FINING, STERILE FILTERED</b>
<b>BOTTLING DATE</b>	<b>DECEMBER 18TH THROUGH JANUARY 2010</b>
<b>ALCOHOL</b>	<b>13.5%</b>
<b>RESIDUAL SUGAR</b>	<b>5 mg/100ml (0.05%)</b>
<b>pH</b>	<b>3.70</b>
<b>TOTAL ACID</b>	<b>0.65 g/100ml</b>
<b>FREE AND TOTAL SO<sub>2</sub></b>	<b>30/70 ppm</b>

**GROWING SEASON** The 2007 growing season was marked by very little rainfall during our traditional "wet" season. Limited water provides additional stress to the grapevine which limits the amount of fruit but intensifies concentration and flavors. Our harvest traditionally lasts three months but due to the constraints of the growing season we harvested all of our fruit in one month.

**COLOR** Brilliant, ruby red.

**AROMA** Lovely cassis, black currant and bittersweet chocolate aromas. Also look for hints of dried cherry, creamy nougat and menthol.

**PALATE** A fruity-yet-dry medium-to-full body wine with ripe cherry and berry fruit and a touch of praline. Also look for a vibrant current of currants and dark plum underneath. Finishes with a piquant, dusty tannin fade. Old World in style with an appealing, easy drinking core of fruit. A flavorful and balanced Cabernet to serve with the finest steaks.