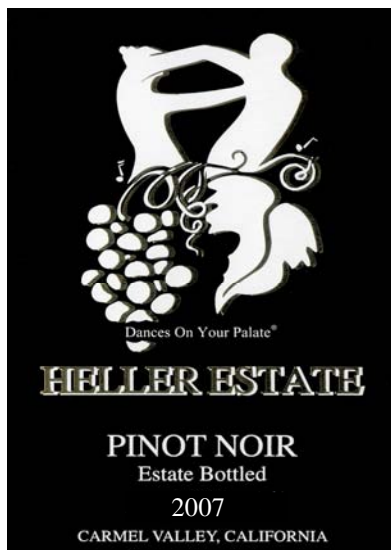


HELLER ESTATE

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

2007 Pinot Noir



Aroma:

Nicely balanced layers of toasty oak, crushed blackberries and plum with spicy noted of nutmeg.

Palate:

Tastes like the best summer berry pie with mouth coating fruit flavors of cherry and concentrated blackberry. Lively, tartness that combines in the mid-palate bringing forth a big, juicy, lip-smacking finish.

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.

Technical Data:

| | | | |
|-----------------------|---------------------|--------------------------------|------------------|
| Varietal Composition: | 100% Pinot Noir | pH: | 3.64 |
| Harvest Date: | 9 OCTOBER 2007 | Acid: | 0.56 g / 100 ml |
| Brix at Harvest: | 24 | Free & Total SO ₂ : | 23/80 ppm |
| Alcohol: | 13.5% | Bottling Date: | 19 DECEMBER 2008 |
| Residual Sugar: | 56 mg/100ml (0.05%) | | |



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.

TOLL FREE: 800.625.8466 · LOCAL: 831.659.6220 · FAX: 831.659.6226 · EMAIL: INFO@HELLERESTATE.COM
ADDRESS: 69 W. CARMEL VALLEY RD, CARMEL VALLEY, CA 93924

| | |
|--------------------------------|--|
| VINTAGE | 2007 |
| VARIETY | PINOT NOIR |
| COMPOSITION | 100% PINOT NOIR |
| HARVEST DATE | 9 OCTOBER 2007 |
| BRIX AT HARVEST | 24.0 |
| FERMENTATION METHOD | COLD SOAKED 3-DAYS (50° F) IN 1-TON FERMENTERS |
| FERMENTATION LENGTH | 14 DAYS |
| PRESSING METHOD | MEMBRANE TO 0.4 BARS, FREE RUN ONLY |
| OAK PROFILE | 100% FRENCH OAK, 35% NEW |
| TIME IN OAK | 13 MONTHS |
| BOTTLE PREPARATION | NO FINING, STERILE FILTERED |
| BOTTLING DATE | 19 DECEMBER 2008 |
| CASES BOTTLED | 154 |
| ALCOHOL | 13.5% |
| RESIDUAL SUGAR | 56 mg/100ml (0.05%) |
| pH | 3.64 |
| TOTAL ACID | 0.56 g/100ml |
| FREE AND TOTAL SO ₂ | 23/80 ppm |

V E G A N

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, deep garnet.

AROMA Nicely balanced layers of toasty oak, crushed blackberries and plum with spicy notes of nutmeg.

PALATE Tastes like the best summer berry pie with mouth coating fruit flavors of cherry and concentrated blackberry. Lively, tartness that combines in the mid-palate bringing forth a big, juicy, lip-smacking finish.