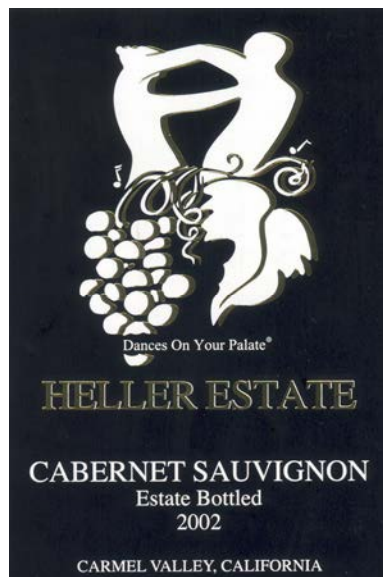


HELLER ESTATE

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

2002 ESTATE CABERNET SAUVIGNON



Aroma:

Big, bright nose of concentrated blackberry, marjoram and subtle toasted oak. The patient observer will note, with time in the glass, luscious cassis aromas, hints of coffee bean and melted dark chocolate. But mostly big, big berries!

Palate:

Nicely layered, expansive mouth with appropriate BIG tannins and balanced acid carry through into a massive, lip-smacking finish. Lingering flavors of blueberry and sweet oak remain well after wine leaves the mouth.

Comments:

2002 was a normal growing season, by all accounts. Moderate Spring temperatures with even hot spells in the Summer produced well ripened, sound fruit.

Technical Data:

Varietal Composition: 83% Cabernet,
17% Merlot

Harvest Date: 27 Sept—05 Oct 2001

Brix at Harvest: 24.0

Alcohol: 14.0%

Residual Sugar: 2mg / 100 ml

pH: 3.68

Acid: 0.63 g / 100 ml

Free & Total SO₂: 29 / 70 ppm

Bottling Date: (1) 9/2, 3, 7/2004 (2)9/18/2004



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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ADDRESS: 69 W. CARMEL VALLEY RD, CARMEL VALLEY, CA 93924

VINTAGE	2002
VARIETY	ESTATE CABERNET SAUVIGNON
COMPOSITION	83% cabernet sauvignon, 17% merlot

HARVEST DATE	SEPTEMBER 27th -- NOVEMBER 5th, 2002
BRIX AT HARVEST	24.0°

FERMENTATION METHOD	COLD SOAKED 3-5 DAYS, STAINLESS STEEL
FERMENTATION LENGTH	14-41 DAYS
PRESSING METHOD	MEMBRANE TO 1.0 BARS, FREE-RUN ONLY
OAK PROFILE	100% FRENCH OAK, 40% NEW
TIME IN OAK	23 MONTHS

BOTTLE PREPARATION	NO FINING, LIGHTLY FILTERED
BOTTLING DATES	(1) 9/2, 3 & 7/2004, (2) 9/18/2004

ALCOHOL	14.0%
RESIDUAL SUGAR	2 mg/100ml (0.002%)
pH	3.68
TOTAL ACID	0.63 g/100ml
FREE AND TOTAL SO₂	29/70 ppm

V E G A N

GROWING SEASON	2002 was a normal growing season, by all accounts. Moderate Spring temperatures with even hot spells in the Summer produced well ripened, sound fruit.
COLOR	Brilliant, ruby-red/purple hue
AROMA	Big, bright nose of concentrated blackberry, marjoram and subtle toasted oak. The patient observer will note, with time in the glass, luscious cassis aromas, hints of coffee bean and melted dark chocolate. But mostly big, big berries!
PALATE	Nicely layered, expansive mouth with appropriate BIG tannins and balanced acid carry through into a massive, lip-smacking finish. Lingering flavors of blueberry and sweet oak remain well after wine leaves the mouth.