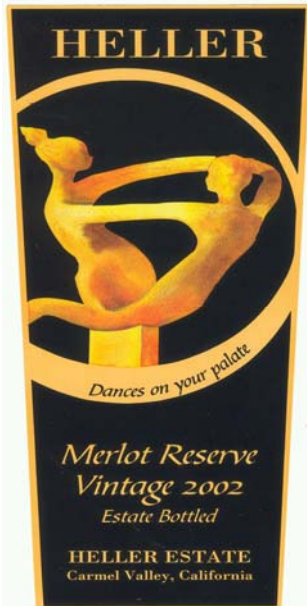


# HELLER ESTATE

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

## 2002 MERLOT RESERVE



### **Aroma:**

Explosive, concentrated nose with plum, black cherry, and pomegranate fruit, herbal notes of thyme and sun-dried tomato. Laying underneath are hints of vanilla, toast and soy sauce. Very elegant and refined...

### **Palate:**

Medium-full to full-bodied, this has an explosion of black cherry fruit, a generous mid-palate and a beautifully structured finish with youthful tannins, ample, but nicely integrated oak and lively acidity. This wine is beautiful now and can be cellared, if desired, for five to ten years.

### **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:	75% Merlot 25% Cabernet Sauvignon	pH:	3.68
Harvest Date:	Sept 27th and Nov 2nd	Acid:	0.68 g / 100 ml
Brix at Harvest:	24.8	Free & Total SO <sub>2</sub> :	30 / 70 ppm
Alcohol:	14.5%	Bottling Date:	September 10, 2004
Residual Sugar:	8 mg / 100 ml	Cases Bottled:	488



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.

TOLL FREE: 800.625.8466 · LOCAL: 831.659.6220 · FAX: 831.659.6226 · EMAIL: INFO@HELLERESTATE.COM  
ADDRESS: PO BOX 999, 69 W. CARMEL VALLEY RD, CARMEL VALLEY, CA 93924

**VINTAGE**  
**VARIETY**  
**COMPOSITION**

**2002**  
**RESERVE MERLOT**  
**75% merlot, 25% cabernet sauvignon**  
**merlot block 32, cabernet block 10**

**HARVEST DATE**  
**BRIX AT HARVEST**

**SEPTEMBER 27th and NOVEMBER 2nd, 2002**  
**24.8°**

**FERMENTATION METHOD**  
**FERMENTATION LENGTH**  
**PRESSING METHOD**  
**OAK PROFILE**  
**TIME IN OAK**

**COLD SOAKED 3-5 DAYS, STAINLESS STEEL**  
**14-35 DAYS**  
**MEMBRANE TO 1.0 BARS, FREE-RUN ONLY**  
**100% FRENCH OAK, 60% NEW**  
**22 MONTHS**

**BOTTLE PREPARATION**  
**BOTTLING DATES**  
**CASES BOTTLED**

**NO FINING, LIGHTLY FILTERED**  
**10 September 2004**  
**488**

**ALCOHOL**  
**RESIDUAL SUGAR**  
**pH**  
**TOTAL ACID**  
**FREE AND TOTAL SO<sub>2</sub>**

**14.5%**  
**8 mg/100ml (0.008%)**  
**3.68**  
**0.66 g/100ml**  
**30/70 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 hue**

**AROMA**

**Explosive, concentrated nose with plum, black cherry, and pomegranate fruit, herbal notes of thyme and sun-dried tomato. Laying underneath are hints of vanilla, toast and soy sauce. Very elegant and refined...**

**PALATE**

**Medium-full to full-bodied, this has an explosion of black cherry fruit, a generous mid-palate and a beautifully structured finish with youthful tannins, ample, but nicely integrated oak and lively acidity. This wine is beautiful now and can be cellared, if desired, for five to ten years.**