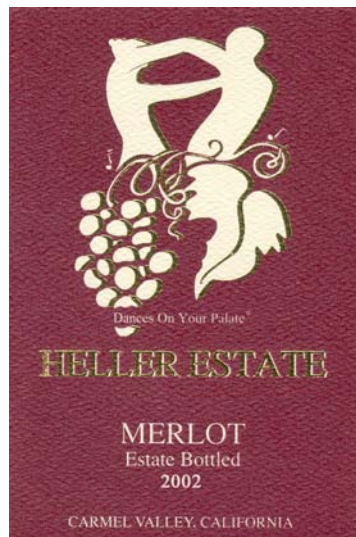


# HELLER ESTATE

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

## 2002 ESTATE MERLOT



**Aroma:**

Nicely layered aromas of cedar, crushed blackberries and subtle vanilla. Also, look for hints of lavender and marjoram as wine opens.

**Palate:**

Bright and upfront fruit flavors of black cherry and pomegranate fruit. Medium tannin feel throughout with a clean acidity. Flavors develop nicely as wine is allowed to open and will pair well with a wide range of food from red meats to pork.

**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: 100% Merlot	pH: 3.65
Harvest Date: September 25 - October 11, 2002	Acid: 0.60 g / 100 ml
Brix at Harvest: 24.	Free & Total SO <sub>2</sub> : 25 / 65 ppm
Alcohol: 14.0%	Bottling Date: September 2004
Residual Sugar: 2 mg / 100 ml	Cases Bottled: 1,700



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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VINTAGE  
VARIETY  
COMPOSITION

2002  
ESTATE MERLOT  
100% MERLOT

HARVEST DATE  
BRIX AT HARVEST

SEPTEMBER 25th -- OCTOBER 11th, 2002  
24.0°

FERMENTATION  
METHOD  
FERMENTATION  
LENGTH

COLD SOAKED 3-5 DAYS, STAINLESS STEEL

14-27 DAYS

PRESSING METHOD  
OAK PROFILE  
TIME IN OAK

FREE-RUN ONLY

100% FRENCH OAK, 35% NEW  
20 MONTHS

BOTTLE PREPARA-  
TION

NO FINING, LIGHTLY FILTERED

BOTTLING DATES  
CASES BOTTLED

SEPTEMBER 14TH, 2004

1,700

ALCOHOL  
RESIDUAL SUGAR  
pH

14.0%

2 mg/100ml (0.002%)

3.65

TOTAL ACID

0.60 g/100ml

FREE AND TOTAL SO<sub>2</sub>

28/65ppm

VEGAN

**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** Deep, garnet .

**AROMA** Nicely layered aromas of cedar, crushed blackberries and subtle vanilla. Also, look for hints of lavender and marjoram as wine opens.

**PALATE** Bright and upfront fruit flavors of black cherry and pomegranate fruit. Medium tannin feel throughout with a clean acidity. Flavors develop nicely as wine is allowed to open and will pair nicely with a wide range of food from red meats to pork.