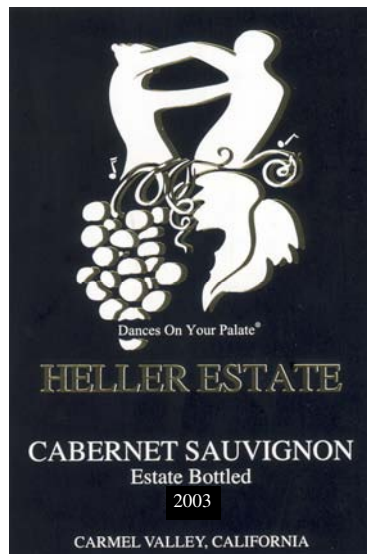


HELLER ESTATE

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

2003 ESTATE CABERNET SAUVIGNON



Aroma:

Opulent cassis fruit with notes of sweet oak and cocoa.

Palate:

Concentrated mouth feel with lush fruit flavors throughout the middle palate. Explosive fruit character: high viscosity: big but balanced tannin and extremely long finish combine making this a perfect expression of cabernet fruit from our world renown vineyards.

Comments:

2003 was another good year in the vineyard with average to slightly above average Winter rain, minimal frost events, and a long, dry Summer that extended well into the Fall. With Fall rains holding off until mid-November, we were able to achieve full ripeness on all varieties.

Technical Data:

Varietal Composition: 100% Cabernet Sauvignon	pH: 3.68
Harvest Date: October 20 - 22, 2003	Acid: 0.67 g / 100 ml
Brix at Harvest: 25.0	Free & Total SO ₂ : 28 / 71 ppm
Alcohol: 14.0%	Bottling Date: April 13, 2006
Residual Sugar: 2mg / 100 ml (0.002%)	



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	2003
VARIETY	CABERNET SAUVIGNON
COMPOSITION	100% CABERNET SAUVIGNON
HARVEST DATE	OCTOBER 20, 21 & 22, 2003
BRIX AT HARVEST	25.0
FERMENTATION METHOD	COLD SOAKED 3-5 DAYS, STAINLESS STEEL
FERMENTATION LENGTH	20-28 DAYS
PRESSING METHOD	FREE RUN JUICE ONLY
OAK PROFILE	100% FRENCH OAK, 40% NEW
TIME IN OAK	28 MONTHS
BOTTLE PREPARATION	NO FINING, STERILE FILTERED
BOTTLING DATES	April 13, 2006
ALCOHOL	14.0%
RESIDUAL SUGAR	2 mg/100ml (0.002%)
pH	3.68
TOTAL ACID	0.67 g/100ml
FREE AND TOTAL SO₂	28/71 ppm
	VEGAN
GROWING SEASON	2003 was another good year in the vineyard with average to slightly above average Winter rain, minimal frost events, and a long, dry Summer that extended well into the Fall. With Fall rains holding off until mid-November, we were able to achieve full ripeness on all varieties.
COLOR	Dark red
AROMA	Opulent cassis fruit with notes of sweet oak and cocoa.
PALATE	Concentrated mouth feel with lush fruit flavors throughout the middle palate. Explosive fruit character: high viscosity: big but balanced tannin and extremely long finish combine making this a perfect expression of cabernet fruit from our world renown vineyards.