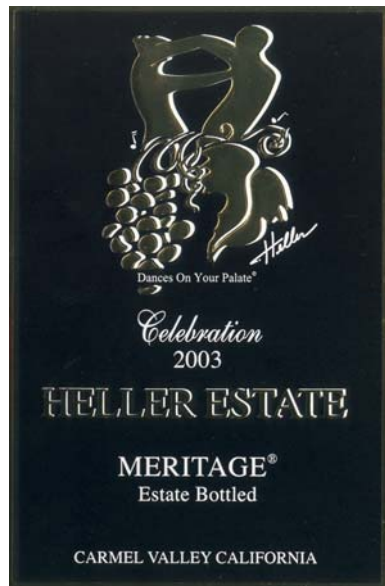


# HELLER ESTATE

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

## 2003 "Celebration" Meritage



### Aroma:

Luscious vanilla, sweet oak, black currant, molasses/brown sugar/maple aromas. Complex and layered, one may have difficulty removing nose from glass!

### Palate:

Medium-full to full bodied with excellent concentration, this offers ripe black cherry, plum and cassis fruit with a beautifully defined mid-palate and a well structured finish with youthful tannins, nicely integrated, stylish oak, lively acidity and a wonderful fruit persistence. This wine will drink well for a decade and more.

### 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 Fall. With fall rains holding off until mid-November, we were able to achieve full ripeness on all varieties.

### Technical Data:

**Varietal Composition:** 57% cabernet sauvignon, 23% merlot, 17% cabernet franc, 3% malbec

**Harvest Date:** 20-22 October 2003

**pH:** 3.70

**Brix at Harvest:** 24.0 average

**Acid:** 0.60 g / 100 ml

**Alcohol:** 13.5%

**Free & Total SO<sub>2</sub>:** 30/71 ppm

**Residual Sugar:** 38 mg/100ml (0.038%)

**Bottling Date:** 21 September 2005



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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<b>VINTAGE</b>	<b>2003</b>
<b>VARIETY</b>	<b>MERITAGE</b>
<b>COMPOSITION</b>	<b>57% cabernet sauvignon, 23% merlot, 17% cabernet franc, 3% malbec</b>
<b>HARVEST DATE</b>	<b>20, 21 &amp; 22 OCTOBER 2003</b>
<b>BRIX AT HARVEST</b>	<b>24.0</b>
<b>FERMENTATION METHOD</b>	<b>COLD SOAKED 3-5 DAYS, STAINLESS STEEL</b>
<b>FERMENTATION LENGTH</b>	<b>8-12 DAYS</b>
<b>PRESSING METHOD</b>	<b>MEMBRANE TO 0.8 BARS, FREE RUN ONLY</b>
<b>OAK PROFILE</b>	<b>85% NEW OAK (46% NEW FRENCH, 38% NEW AMERICAN) 22 MONTHS</b>
<b>BOTTLE PREPARATION</b>	<b>NO FINING, LIGHTLY FILTERED</b>
<b>BOTTLING DATE</b>	<b>21 SEPTEMBER 2005</b>
<b>CASES BOTTLED</b>	<b>292</b>
<b>ALCOHOL</b>	<b>13.5%</b>
<b>RESIDUAL SUGAR</b>	<b>38 mg/100ml (0.038%)</b>
<b>pH</b>	<b>3.70</b>
<b>TOTAL ACID</b>	<b>0.60 g/100ml</b>
<b>FREE AND TOTAL SO<sub>2</sub></b>	<b>30/71 ppm</b>

<b>GROWING SEASON</b>	<b>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 Fall. With fall rains holding off until mid-November, we were able to achieve full ripeness on all varieties.</b>
<b>COLOR</b>	<b>Brilliant ruby-red, violet hue.</b>
<b>AROMA</b>	<b>Luscious vanilla, sweet oak, black currant, molasses/brown sugar/ maple aromas. Complex and layered, one may have difficulty removing nose from glass!</b>
<b>PALATE</b>	<b>Medium-full to full bodied with excellent concentration, this offers ripe black cherry, plum and cassis fruit with a beautifully defined mid-palate and a well structured finish with youthful tannins, nicely integrated, stylish oak, lively acidity and a wonderful fruit persistence. This wine will drink well for a decade and more.</b>