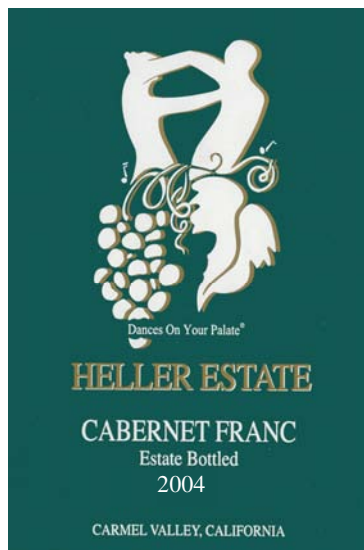


HELLER ESTATE

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

2004 CABERNET FRANC



Aroma:

Spicy, black pepper, concentrated rose, with touches of mocha and dark chocolate. Opens nicely with time in the glass.

Palate:

Supple mouth feel, long and elegant middle with soft, silky tannins. Light touches of vanilla, with good fruit throughout and lively acidity that is well balanced. Pair this block-buster, big red with a luscious braised, garlic leg of lamb. Perfection!

Comments:

The 2004 growing season began with the earliest bud break in memory. This was induced by warm late-winter temperatures that fooled the buds into pushing. Once the shoots started growing, the seasonal markers of bloom, veraison (the coloring of the fruit) and ripening were all at least three weeks ahead of a normal grape growing season. The early bloom was interrupted by seasonably cool weather and this caused the vines to set a light crop.

Technical Data:

Varietal Composition:	100% Cabernet Franc	pH:	3.82
Harvest Date:	13 October 2004	Acid:	0.60 g / 100 ml
Brix at Harvest:	26.0	Free & Total SO ₂ :	34 / 65 ppm
Alcohol:	13.5%	Bottling Date:	19 September 2006
Residual Sugar:	44 mg / 100 ml (0.04%)	Cases Bottled:	302



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.

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

VINTAGE	2004
VARIETY	CABERNET FRANC
COMPOSITION	100% CABERNET FRANC
HARVEST DATE	13 OCTOBER 2004
BRIX AT HARVEST	26.0
FERMENTATION METHOD	COLD SETTLED IN SMALL PUNCH-DOWN BINS
FERMENTATION LENGTH	35 DAYS
PRESSING METHOD	MEMBRANE TO 0.4 BARS
OAK PROFILE	40% NEW FRENCH OAK 20 MONTHS
BOTTLE PREPARATION	NO FINING, STERILE FILTERED
BOTTLING DATE	19 SEPTEMBER 2006
CASES BOTTLED	302
ALCOHOL	13.5%
RESIDUAL SUGAR	44 mg/100ml (0.04%)
pH	3.82
TOTAL ACID	0.60 g/100ml
FREE AND TOTAL SO₂	34/65 ppm

V E G A N

GROWING SEASON The 2004 growing season began with the earliest bud break in memory. This was induced by warm late-winter temperatures that fooled the buds into pushing. Once the shoots started growing, the seasonal markers of bloom, veraison (the coloring of the fruit) and ripening were all at least three weeks ahead of a normal grape growing season. The early bloom was interrupted by seasonably cool weather and this caused the vines to set a light crop.

COLOR Violet, ruby hue

AROMA Spicy, black pepper, concentrated rose, with touches of mocha and dark chocolate. Opens nicely with time in the glass.

PALATE Supple mouth feel, long and elegant middle with soft, silky tannins. Light touches of vanilla, with good fruit throughout and lively acidity that is well balanced. Pair this block-buster, big red with a luscious braised, garlic leg of lamb. Perfection!