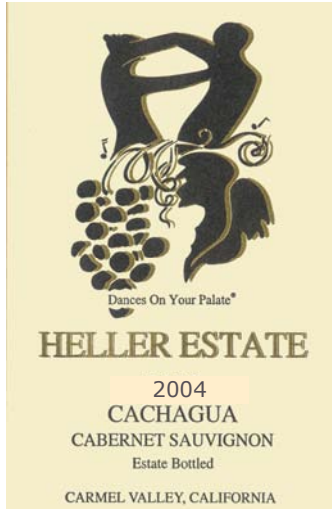


HELLER ESTATE

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

2004 CACHAGUA CABERNET SAUVIGNON



Aroma

Bright ripe blackberry and cassis aromas with a touch of mocha and vanilla. Look for mineral, herb and black peppercorn notes as nose opens.

Palate

A round, lightly tannic entry leads to a dry-yet-fruity full body of vibrant berry fruit and brown spice flavors with crisp, juicy tartness and supple tannins on the long finish.

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. The seasonal markers were 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: 80% cabernet sauvignon, 20% merlot	pH: 3.59
Harvest Date: October 11, 12, 14, 15 & 16, 2004	Acid: 0.68 g / 100 ml
Brix at Harvest: 24.	Free & Total SO ₂ : 27 / 65 ppm
Alcohol: 13.5%	Bottling Date: (1) 9/20, 21, 22, 25/2006 (2) 10/9/2006
Residual Sugar: 2 mg /100 ml (.002%)	



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	2004
VARIETY	CACHAGUA CABERNET SAUVIGNON
COMPOSITION	80% cabernet sauvignon, 20% merlot
HARVEST DATE	October 11, 12, 14, 15 & 16, 2004
BRIX AT HARVEST	24.
FERMENTATION METHOD	COLD SOAKED FOR FOUR DAYS (50° F) IN STAINLESS STEEL
FERMENTATION LENGTH	AVERAGE -- 15 DAYS
PRESSING METHOD	FREE RUN AND PRESS UP TO 0.4 BARS
OAK PROFILE	100% NEUTRAL FRENCH BARRELS
TIME IN OAK	19 MONTHS
BOTTLE PREPARATION	NO FINING, STERILE FILTERED
BOTTLING DATES	(1) Sept. 20, 21, 22, 25, 2006 (2) Oct. 9, 2006
ALCOHOL	13.5%
RESIDUAL SUGAR	2 mg/100ml (0.002%)
pH	3.59
TOTAL ACID	0.68 g/100ml
FREE AND TOTAL SO₂	27/65 ppm

VEGAN

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 Deep ruby-garnet hue

AROMA Bright ripe blackberry and cassis aromas with a touch of mocha and vanilla. Look for mineral, herb and black peppercorn notes as nose opens.

PALATE A round, lightly tannic entry leads to a dry-yet-fruity full body of vibrant berry fruit and brown spice flavors with crisp, juicy tartness and supple tannins on the long finish.