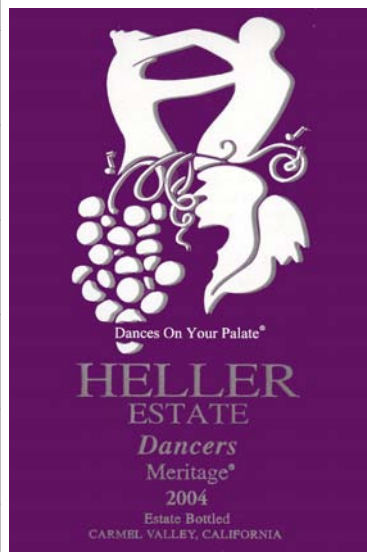


HELLER ESTATE

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

2004 Heller Estate Dancers Meritage



Aroma:

Concentrated blackberry and raspberry notes with touches of mocha and sweet oak.

Palate:

Full, coating mouth effect with bright fruit flavors balanced acidity and soft, subtle tannins make this wine a perfect match for many foods from salmon to prime rib. Enjoy this wine now as it is ready to drink!

Comments:

The 2004 growing season began with the earliest bud break in memory. Once the shoots started growing, the seasonal markers of bloom, veraison and ripening were all at least three weeks ahead of a normal grape growing season. The early bloom was interrupted by seasonably cool weather.

Technical Data:

Varietal Composition: 62% Merlot , 30% Cabernet Sauvignon , 8% Cabernet Franc

Harvest Date:	OCTOBER 15, 16, 19 & 20 2004	pH:	3.62
Brix at Harvest:	24.0	Acid:	0.65 g/100ml
Alcohol:	13.5%	Free & Total SO₂:	28/68 ppm
Residual Sugar:	2 mg/100ml (0.002%)	Bottling Date:	03/25/08 and 04/01/08



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 2004
VARIETY "DANCER'S" MERITAGE
COMPOSITION 62% MERLOT, 30% CABERNET SAUVIGNON, 8% CABERNET FRANC

HARVEST DATE OCTOBER 15, 16, 19 & 20 2004
BRIX AT HARVEST 24.0

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
LENGTH IN OAK 38 MONTHS

BOTTLE PREPARATION NO FINING, STERILE FILTERED
BOTTLING DATE 03/25/08 and 04/01/08

ALCOHOL 13.5%
RESIDUAL SUGAR 2 mg/100ml (0.002%)
pH 3.62
TOTAL ACID 0.65 g/100ml
FREE AND TOTAL SO₂ 28/68 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 Ruby red

AROMA Concentrated blackberry and raspberry notes with touches of mocha and sweet oak.

PALATE Full, coating mouth effect with bright fruit flavors balanced acidity and soft, subtle tannins make this wine a perfect match for many foods from salmon to prime rib. Enjoy this wine now as it is ready to drink!