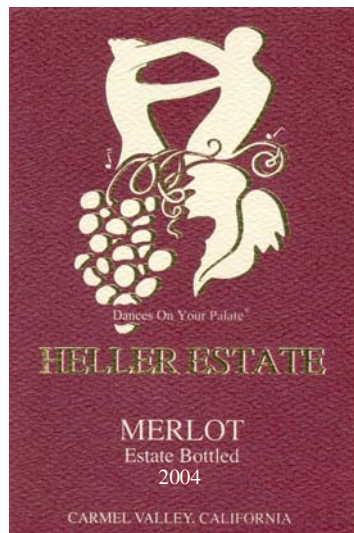


HELLER ESTATE

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

2004 ESTATE MERLOT



Aroma:

Cedar, dark chocolate and concentrated blackberry. Big, fruity nose with undertones of lavender and rosemary.

Palate:

Smooth, coating mouth with appropriate tannins that spread nicely throughout. Predominantly powered by concentrated berry flavors, this broad-shouldered, highly extracted wine — if allowed to open in one's glass — develops layers of added complexities.

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 and ripening were all at least three weeks ahead of a normal growing season. The early bloom was interrupted by seasonably cool weather and this caused the wines to set a light crop.

Technical Data:

Varietal Composition:	100% Merlot	pH:	3.58
Harvest Date:	September 27 & 28, 2004	Acid:	0.55 g/100ml
Brix at Harvest:	24.2	Free & Total SO ₂ :	28/75 ppm
Alcohol:	14.5%	Bottling Date:	September 18, 2006
Residual Sugar:	6 mg/100ml (0.006%)		



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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VINTAGE	2004
VARIETY	MERLOT
COMPOSITION	100% MERLOT
HARVEST DATE	September 27 & 28, 2004
BRIX AT HARVEST	24.2
FERMENTATION METHOD	COLD SOAKED FOR 3 DAYS, STAINLESS STEEL
FERMENTATION LENGTH	7 TO 10 DAYS
PRESSING METHOD	FREE RUN ONLY
OAK PROFILE	35% NEW FRENCH OAK
TIME IN OAK	21 MONTHS
BOTTLE PREPARATION	NO FINING, LIGHTLY FILTERED
BOTTLING DATE(S)	SEPTEMBER 18, 2006
ALCOHOL	14.5%
RESIDUAL SUGAR	6 mg/100ml (0.006%)
pH	3.58
TOTAL ACID	0.55 g/100ml
FREE AND TOTAL SO₂	28/75 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 wines to set a light crop.

COLOR Deep, lush red

AROMA Cedar, dark chocolate and concentrated blackberry. Big, fruity nose with undertones of lavender and rosemary.

PALATE Smooth, coating mouth with appropriate tannins that spread nicely throughout. Predominantly powered by concentrated berry flavors, this broad-shouldered, highly extracted wine—if allowed to open in one's glass—develops layers of added complexities.