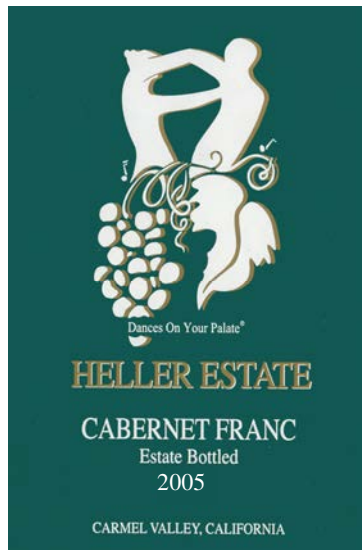


# HELLER ESTATE

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

## 2005 CABERNET FRANC



### Aroma:

Dried cherry, black currant and dark plum with some notes of fresh tobacco. Also, look for sweet oak/vanilla as the wine opens.

### Palate:

Full body with layers of ripe, black fruit, youthful tannins and nicely integrated oak with pleasant herbal tea notes. This is a big, forceful Cabernet Franc with an excellent structure for aging because of the firm tannins and lively acidity.

### Comments:

The 2005 growing season began with one of the latest bud breaks in recent memory. Induced by late winter rains and a very cold spring and early summer (in fact, June was the coolest in the last seventy years) the vines were extremely late pushing out. This resulted in a very delayed growing season and in mid-July we were a full four weeks behind a normal season. We began harvest on October 1st, one month behind most seasons! Even with the delay in season, we were able to ripen fully and have great expectations for the 2005 vintage.

### Technical Data:

Varietal Composition:	100% Cabernet Franc	pH:	3.65
Harvest Date:	18 October 2005	Acid:	0.65 g / 100 ml
Brix at Harvest:	25.6	Free & Total SO <sub>2</sub> :	29 / 72 ppm
Alcohol:	13.5%	Bottling Date:	2 August 2007
Residual Sugar:	5 mg / 100 ml (0.05%)		



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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VINTAGE  
VARIETY  
COMPOSITION

2005  
CABERNET FRANC  
100% CABERNET FRANC

HARVEST DATE  
BRIX AT HARVEST

October 18, 2005  
25.6

FERMENTATION METHOD  
FERMENTATION LENGTH  
PRESSING METHOD  
BARREL DOWN DATE  
OAK PROFILE  
TIME IN OAK

COLD SOAKED 3-DAYS (50° F) IN STAINLESS STEEL  
20 DAYS  
FREE RUN AND MEMBRANE TO 0.4 BARS  
NOVEMBER 10, 2005  
20% NEW FRENCH OAK  
22 MONTHS

BOTTLE PREPARATION  
BOTTLING DATE

NO FINING, POLISH FILTERED  
August 2, 2007

ALCOHOL  
RESIDUAL SUGAR  
pH  
TOTAL ACID  
FREE AND TOTAL SO<sub>2</sub>

13.5%  
5 mg/100ml (0.05%)  
3.65  
0.65 g/100ml  
29/72 ppm

VEGAN

**GROWING SEASON** The 2005 growing season began with one of the latest bud breaks in recent memory. Induced by late winter rains and a very cold spring and early summer (in fact, June was the coolest in the last seventy years) the vines were extremely late pushing out. This resulted in a very delayed growing season and in mid-July we were a full four weeks behind a normal season. We began harvest on October 1st, one month behind most seasons! Even with the delay in season, we were able to ripen fully and have great expectations for the 2005 vintage.

**COLOR** Deep garnet red

**AROMA** Dried cherry, black currant and dark plum with some notes of fresh tobacco. Also, look for sweet oak/vanilla as the wine opens.

**PALATE** Full body with layers of ripe, black fruit, youthful tannins and nicely integrated oak with pleasant herbal tea notes. This is a big, forceful Cabernet Franc with an excellent structure for aging because of the firm tannins and lively acidity.