

HELLER ESTATE

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



HELLER ESTATE
Organic Vineyards
2005
CACHAGUA
CABERNET SAUVIGNON
Estate Bottled
CARMEL VALLEY, CALIFORNIA

2005 CACHAGUA CABERNET SAUVIGNON

Aroma

Concentrated ripe blackberry/cassis aromas and toasty oak. Look for light notes of mint chocolate chip, soy sauce and dried thyme.

Palate

Bright and supple entry with juicy fruit flavors leads into a big, chewy mouth feel. Tannins on this wine range from medium to high and linger well into the finish. Pair this wine with prime rib and filet cuts of beef to enjoy its full complexities. Drink now for brighter fruit or hold for 5-10 years.

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, the wines were extremely late pushing out.

Technical Data:

Varietal Composition: 77% cabernet sauvignon, 23% merlot	pH: 3.51
Harvest Date: October 4, 4 & 6, 2005	Acid: 0.62 g / 100 ml
Brix at Harvest: 25.2°	Free & Total SO ₂ : 32 / 85 ppm
Alcohol: 13.5%	Bottling Date: 13-19 May 2008
Residual Sugar: 20 mg /100 ml (.02%)DRY	



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	2005
VARIETY	CACHAGUA CABERNET SAUVIGNON
COMPOSITION	77% cabernet sauvignon, 23% merlot
HARVEST DATE	October 4, 5 & 6 2005
BRIX AT HARVEST	25.2 °
FERMENTATION METHOD	COLD SOAKED THREE DAYS (55° F)
FERMENTATION LENGTH	21 DAYS IN STAINLESS
PRESSING METHOD	MEMBRANE PRESSED TO 0.8 BARS
OAK PROFILE	100% NEUTRAL FRENCH OAK
TIME IN OAK	29 MONTHS
BOTTLE PREPARATION	UNFINED, STERILE FILTERED
BOTTLING DATES	13-19 MAY 2008
ALCOHOL	13.5%
RESIDUAL SUGAR	20 mg/100ml (0.02%) DRY
pH	3.51
TOTAL ACID	0.62 g/100ml
FREE AND TOTAL SO₂	32/85 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 Ruby-garnet hue.

AROMA Concentrated ripe blackberry/cassis aromas and toasty oak. Look for light notes of mint chocolate chip, soy sauce and dried thyme.

PALATE Bright and supple entry loaded with juicy fruit flavors leads into a big, chewy mouth feel. Tannins on this wine range from medium to high and linger well into the finish. Pair this wine with prime rib and filet cuts of beef to enjoy its full complexities. Drink now for bright fruit or hold for 5-10 years.