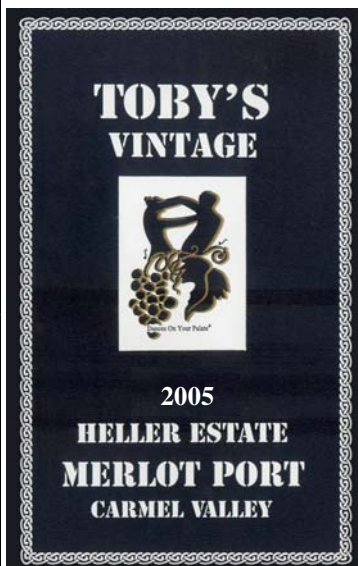


# HELLER ESTATE

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

## 2005 MERLOT PORT



### Aroma:

Concentrated raisin and fig aroma with tobacco leaf. Subtle notes of honey, vanilla, sweet oak and bourbon barrel aromas.

### Palate:

Supple, seamless and full-bodied with cassis, blackberry, honey and caramel flavors. Rich caramelized nuts follow through to a silky, fruity medium-to-full body of honeyed raisin and roasted nut flavors with a distinct sherry note. Finish is crisp and lengthy with an enduring fade.

### 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 very extremely 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 1, one month behind most seasons! Even with the delay in season, we were able to ripen fully and have great expectation for the 2005 vintage.

Varietal Composition:	100% Merlot	pH:	3.76
Harvest Date:	10 November 2005	Acid:	0.55 g / 100 ml
Brix at Harvest:	32.0	Free & Total SO <sub>2</sub> :	7 / 35 ppm
Alcohol:	20.5%	Bottling Date:	24 November 2008
Residual Sugar:	6827 mg/100 ml (6.8%)	Cases Bottled:	100



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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<b>VINTAGE</b>	2005
<b>VARIETY</b>	MERLOT PORT "TOBY'S VINTAGE"
<b>COMPOSITION</b>	100% MERLOT
<b>HARVEST DATE</b>	10 NOVEMBER 2005
<b>BRIX AT HARVEST</b>	32.0
<b>FERMENTATION METHOD</b>	COLD SETTLED, NATIVE YEAST, STAINLESS STEEL
<b>FERMENTATION LENGTH</b>	17 DAYS AT 55° F
<b>PRESSING METHOD</b>	MEMBRANE TO 0.8 BARS, FREE AND PRESS
<b>BARREL DOWN DATE</b>	24 NOVEMBER 2008
<b>OAK PROFILE</b>	100% FRENCH OAK, 50% NEW BARRELS
<b>TIME IN OAK</b>	36 MONTHS
<b>BOTTLE PREPARATION</b>	NO FINING, NO FILTRATION
<b>BOTTLING DATE</b>	24 NOVEMBER 2008
<b>CASES BOTTLED</b>	100
<b>ALCOHOL</b>	20.5%
<b>RESIDUAL SUGAR</b>	6827 mg/100ml (6.8%)
<b>pH</b>	3.76
<b>TOTAL ACID</b>	0.55 g/100ml
<b>FREE AND TOTAL SO<sub>2</sub></b>	7/35 ppm

VEGAN
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**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** Aged brick with a deep burnished copper color.

**AROMA** Concentrated raisin and fig aroma with tobacco leaf. Subtle notes of honey, vanilla, sweet oak and bourbon barrel aromas.

**PALATE** Supple, seamless and full-bodied with cassis, blackberry, honey and caramel flavors. Rich caramelized nuts follow through to a silky, fruit medium-to-full body of honeyed raisin and roasted nut flavors with a distinct sherry note. Finish is crisp and lengthy with an enduring fade.