

HELLER ESTATE

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

2005 Sparkling Merlot



Aroma:

Honey, almond notes mingled with nice raspberry/cherry character.

Palate:

Bright and crisp mouth with flavors of bosc pear, apple and citrus. Clean and delicate, this sparkler will be perfect compliment for cheeses, caviar and toasty breads.

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% Merlot
Harvest Date: 03 Nov 2005
Brix at Harvest: 19.5
Alcohol: 11.0%
Residual Sugar: 49 mg / 100 ml
(Brut Nature)

pH: 3.08
Acid: 0.87 g / 100 ml
Free & Total SO₂: 30 / 80 ppm
Bottling Date: 26 Sept 2006
Cases Bottled: 803



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
VARIETY
COMPOSITION**

**2005
SPARKLING MERLOT
100% MERLOT**

**HARVEST DATE
BRIX AT HARVEST**

**03 NOVEMBER 2005
19.5**

**FERMENTATION METHOD
FERMENTATION LENGTH
PRESSING METHOD
OAK PROFILE**

**COLD FERMENTED (45-50° F) IN STAINLESS STEEL
22 DAYS
MEMBRANE TO 0.6 BARS
NEVER IN OAK**

**BOTTLE PREPARATION BENTONITE FINED, COLD STABILIZED, STERILE FILTERED
BOTTLING DATE 29 SEPTEMBER 2006
CASES BOTTLED 803**

**ALCOHOL 11.0%
RESIDUAL SUGAR 49 mg/100ml (BRUT NATURE)
pH 3.08
TOTAL ACID 0.87 g/100ml
FREE AND TOTAL SO₂ 30/80 ppm**

V E G A N

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 Light pink-salmon hue

AROMA Honey, almond notes mingled with a nice raspberry/cherry character.

PALATE Bright and crisp mouth with flavors of bosc pear, apple and citrus. Clean and delicate this sparkler will be the perfect compliment for cheeses, caviar and toasty breads.