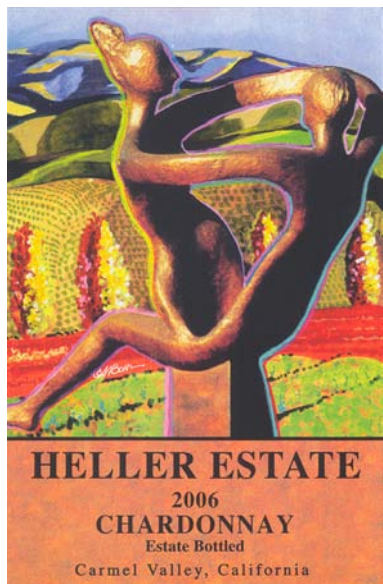


HELLER ESTATE

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

2006 ESTATE CHARDONNAY



Aroma:

Subtle notes of toasted oak and soft vanilla with citrus fruit and mineral character. The combination of fruit and oak give this chardonnay a creamy aroma.

Palate:

Bright mouthfeel with nice fruit and well balanced oak. Flavors that revolve primarily around citrus fruit, green apple and mineral. Smooth mouthfeel and soft finish make this wine perfect for everyday sipping and the perfect accompaniment to seafood and poultry dishes.

Comments:

2006 was a difficult and unpredictable growing season but it yielded some incredible grapes. A prolonged winter and cold spring set bud-break and all other yearly markers for our growing season off by approximately four weeks. A highly unusual heat spike for two consecutive days and multiple days of >110° F caused some alarm but in the end, overall, we were very pleased with our outcome.

Technical Data:

Varietal Composition:	100% Chardonnay	pH:	3.53
Harvest Date:	28 & 29 September 2006	Acid:	0.60 g / 100 ml
Brix at Harvest:	23	Free & Total SO ₂ :	24/ 70 ppm
Alcohol:	13.5%	Bottling Date:	3 May/11 & 12 July 2007
Residual Sugar:	19 mg / 100 ml (.019%)	Cases Bottled:	1,611



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	2006
VARIETY	CHARDONNAY
COMPOSITION	100% CHARDONNAY

HARVEST DATE	28 & 29 SEPTEMBER 2006
BRIX AT HARVEST	23.0

FERMENTATION METHOD	COLD FERMENTED (50° F) IN STAINLESS STEEL
FERMENTATION LENGTH	18 DAYS
PRESSING METHOD	WHOLE CLUSTER, MEMBRANE PRESSED TO 0.8 BARS
BARREL DOWN DATE	1 NOVEMBER 2006
OAK PROFILE	100% FRENCH OAK, 35% NEW
TIME IN OAK	8 MONTHS

BOTTLE PREPARATION	BENTONITE FINED, STERILE FILTERED
BOTTLING DATE	3 MAY 2007 (375ml), 11 & 12 JULY 2007 (750ml)
CASES BOTTLED	100 - 375ml, 1,611 - 750ml

ALCOHOL	13.5%
RESIDUAL SUGAR	19 mg/100ml (0.19%)
pH	3.53
TOTAL ACID	0.60 g/100ml
FREE AND TOTAL SO₂	24/70 ppm

VEGAN

GROWING SEASON 2006 was a difficult and unpredictable growing season but it yielded some incredible grapes -- despite its problems. A prolonged winter and cold spring set bud-break and all other yearly markers for our growing season off by approximately four weeks. By July when we usually start to see veraison in our chardonnay and pinot we were still green and tart. A highly unusual heat spike for two consecutive days and multiple days of >110° F caused some alarm but in the end, overall, we were very pleased with our outcome.

COLOR Light gold.

AROMA Subtle notes of toasted oak and soft vanilla with citrus fruit and mineral character. The combination of fruit and oak give this chardonnay a creamy aroma.

PALATE Bright mouthfeel with nice fruit and well balanced oak. Flavors that revolve primarily around citrus fruit, green apple and mineral. Smooth mouthfeel and soft finish make this wine perfect for everyday sipping and the perfect accompaniment to seafood and poultry dishes.