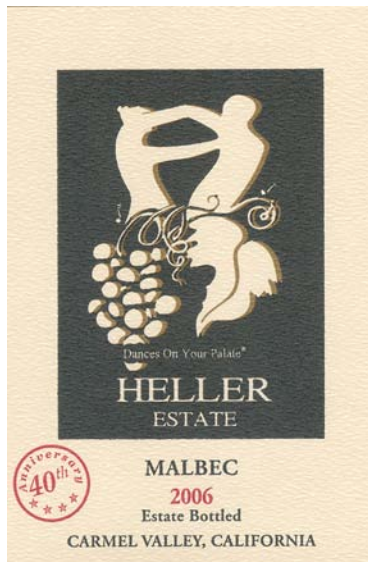


# HELLER ESTATE

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

## 2006 Malbec



### Aroma:

Crusty berry pie aromas, crème brulee, and roasted/toasted nuts. Also, look for that signature Cachagua Valley aroma -- mineral.

### Palate:

Think Tor house, surrounded by wet, aromatic rock -- with massive berry. A round, silky entry leads to a fruity medium-full body of ripe blackberry, black cherry, boysenberry, and spice flavors with a long, lingering and crisp red apple, nut, and cedar fade. A very nice wine to sip on its own or enjoy with a porterhouse.

### Comments:

2006 was a difficult and unpredictable growing season but it yielded some incredible grapes. A prolonged winter and cold spring set bud-break 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, we were very pleased with our outcome.

### Technical Data:

Varietal Composition:	100% Malbec	pH:	3.66
Harvest Date:	29 September 2006 & 4 October 2006	Acid:	0.57 g/100ml
Brix at Harvest:	24.6	Free & Total SO2:	28/75 ppm
Alcohol:	13.5%	Bottling Date:	06 December 2007
Residual Sugar:	13 mg/100ml (0.13%)		



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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ADDRESS: 69 W. CARMEL VALLEY RD, CARMEL VALLEY, CA 93924

**VINTAGE** 2006  
**VARIETY** MALBEC  
**COMPOSITION** 100% MALBEC

**HARVEST DATE** 29 SEPTEMBER 2006 & 4 OCTOBER 2006  
**BRIX AT HARVEST** 24.6

**FERMENTATION METHOD** COLD SOAKED 3-DAYS (50° F) IN 1-TON FERMENTERS  
**FERMENTATION LENGTH** 14 DAYS  
**PRESSING METHOD** MEMBRANE PRESSED TO 0.4 BARS, FREE-RUN ONLY  
**OAK PROFILE** 50% NEW AMERICAN OAK, 50% NEUTRAL FRENCH OAK

**BARREL DOWN DATE** 30 OCTOBER 2006  
**TIME IN OAK** 13 MONTHS  
**BOTTLE PREPARATION** NO FINING, STERILE FILTERED  
**BOTTLING DATE** 06 DECEMBER 2007  
**ALCOHOL** 13.5%  
**RESIDUAL SUGAR** 13 mg/100ml (0.13%)  
**pH** 3.66  
**TOTAL ACID** 0.57 g/100ml  
**FREE AND TOTAL SO<sub>2</sub>** 28/75 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 bed-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** Deep garnet, violet color.

**AROMA** Crusty berry pie aromas, crème brulee, and roasted/toasted nuts. Also, look for that signature Cachagua Valley aroma -- mineral.

**PALATE** Think Tor house, surrounded by wet, aromatic rock -- with massive berry. A round, silky entry leads to a fruity medium-full body of ripe blackberry, black cherry, boysenberry, and spice flavors with a long, lingering and crisp red apple, nut, and cedar fade. A very nice wine to sip on its own or enjoy with a porterhouse.