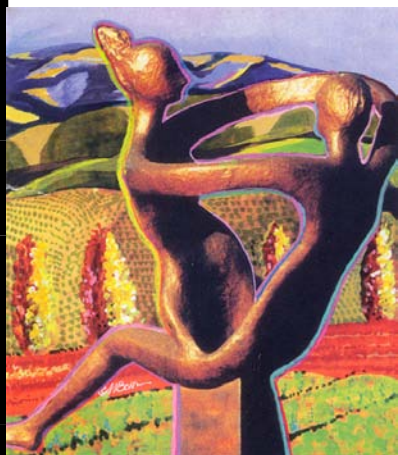


# HELLER ESTATE

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

## 2006 MERLOT BLANC



**HELLER ESTATE**  
2006  
MERLOT BLANC  
Estate Bottled  
Carmel Valley, California

### Aroma:

Intriguing, subtle mixture of lychee fruit and jasmine flower.

### Palate:

Crisp, bright mouthfeel with lingering citrus notes. Nice balance of fruit and acid that will pair well with rich cheeses and spicy cuisine.

### Comments:

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 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.

### Technical Data:

Varietal Composition:	100% Merlot	pH:	3.32
Harvest Date:	14 October 2006	Acid:	0.64 g/100ml
Brix at Harvest:	23.	Free & Total SO <sub>2</sub> :	24/70 ppm
Alcohol:	13.5%	Bottling Date:	2 August 2007
Residual Sugar:	136 mg/100ml (0.136%)		



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>	2006
<b>VARIETY</b>	MERLOT BLANC
<b>COMPOSITION</b>	100% MERLOT
<b>HARVEST DATE</b>	14 OCTOBER 2006
<b>BRIX AT HARVEST</b>	23
<b>FERMENTATION METHOD</b>	COLD FERMENTED (50° F) IN STAINLESS STEEL
<b>FERMENTATION LENGTH</b>	30 DAYS
<b>PRESSING METHOD</b>	WHOLE CLUSTER, MEMBRANE PRESSED TO 0.8 BARS
<b>BARREL DOWN DATE</b>	25 JANUARY 2007
<b>OAK PROFILE</b>	100% NEUTRAL FRENCH OAK
<b>TIME IN BARREL</b>	5.5 MONTHS
<b>BOTTLE PREPARATION</b>	BENTONITE FINED, STERILE FILTERED
<b>BOTTLING DATE</b>	2 AUGUST 2007

<b>ALCOHOL</b>	0.135
<b>RESIDUAL SUGAR</b>	136 mg/100ml (0.136%)
<b>pH</b>	3.32
<b>TOTAL ACID</b>	0.64 g/100ml
<b>FREE AND TOTAL SO<sub>2</sub></b>	25/75 ppm

VEGAN
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**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 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** Crystal clear.

**AROMA** Intriguing, subtle mixture of lychee fruit and jasmine flower.

**PALATE** Crisp, bright mouthfeel with lingering citrus notes. Nice balance of fruit and acid that will pair well with rich cheeses and spicy cuisine.