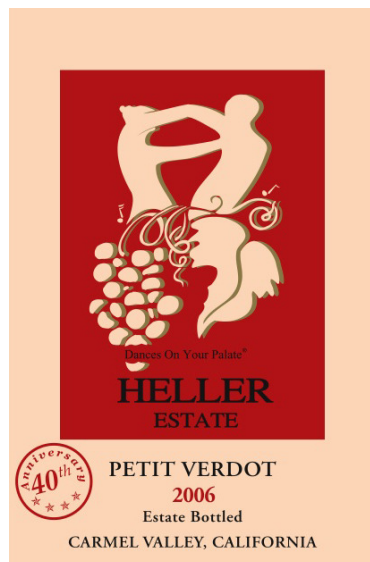


HELLER ESTATE

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

2006 Petit Verdot



Aroma:

Baked cherries and berries, chocolate covered tangerine, cocoa and spice and sweet oak aromas. Also, look for subtle touches of violets.

Palate:

A rich, velvety entry leads to a fruity full body of lush ripe boysenberry and black plum fruit. A generous mid-palate with polished tannins, nicely integrated oak and lively acidity. Finishes with a long, elegant and fruity fade with hints of cedar.

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% Petit Verdot	pH:	3.70
Harvest Date:	9 November 2006	Acid:	0.68 g/100ml
Brix at Harvest:	24.6	Free & Total SO ₂ :	31/69 ppm
Alcohol:	13.5%	Bottling Date:	20 May 2008
Residual Sugar:	9 mg/100ml (0.09%)		



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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VINTAGE
VARIETY
COMPOSITION

2006
PETIT VERDOT
100% PETIT VERDOT

HARVEST DATE
BRIX AT HARVEST

9 NOVEMBER 2006
24.6

FERMENTATION METHOD
FERMENTATION LENGTH
PRESSING METHOD
OAK PROFILE

COLD SOAKED 3-DAYS (50° F) IN 1-TON FERMENTERS
13 DAYS
MEMBRANE PRESSED TO 0.4 BARS, FREE-RUN ONLY
100% NEW FRENCH OAK

BARREL DOWN DATE
TIME IN OAK
BOTTLE PREPARATION
BOTTLING DATE
ALCOHOL
RESIDUAL SUGAR
pH
TOTAL ACID
FREE AND TOTAL SO₂

25 JANUARY 2007
15 MONTHS
NO FINING, STERILE FILTERED
20 MAY 2008
13.5%
9 mg/100ml (0.09%)
3.70
0.68 g/100ml
31/69 ppm

V E G A N

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, saturated ruby-garnet hue.

AROMA Baked cherries and berries, chocolate covered tangerine, cocoa and spice and sweet oak aromas. Also, look for subtle touches of violets.

PALATE A rich, velvety entry leads to a fruity full body of lush ripe boysenberry and black plum fruit. A generous mid-palate with polished tannins, nicely integrated oak and lively acidity. Finishes with a long, elegant and fruity fade with hints of cedar.