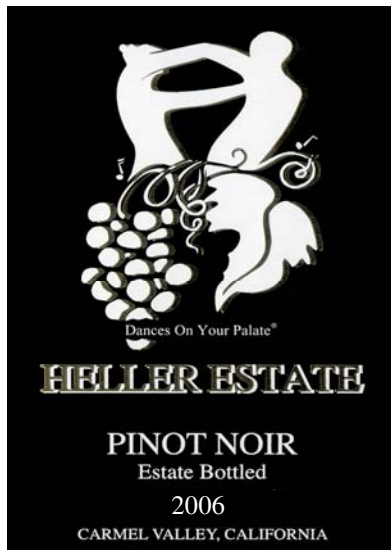


HELLER ESTATE

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

2006 Pinot Noir



Aroma:

Cherry-cranberry compote with cassis and honeycomb nuances.

Palate:

A buoyant, juicy entry leads to a dry-yet-fruity medium body of tangy ripe boysenberry and sour cherries. Finishes with a long, tart, fruit driven fade with a touch of cream and minerals. A zesty, invigorating Pinot on its own or with smoked salmon or crispy duck 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 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% Pinot Noir | pH: | 3.66 |
| Harvest Date: | 14 OCTOBER 2006 | Acid: | 0.57 g / 100 ml |
| Brix at Harvest: | 23.8 | Free & Total SO ₂ : | 28/80 ppm |
| Alcohol: | 13.5% | Bottling Date: | 06 DECEMBER 2007 |
| Residual Sugar: | 15 mg/100ml (0.15%) | | |



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 | 2006 |
| VARIETY | PINOT NOIR |
| COMPOSITION | 100% PINOT NOIR |
| HARVEST DATE | 14 OCTOBER 2006 |
| BRIX AT HARVEST | 23.8 |
| FERMENTATION METHOD | COLD SOAKED 3-DAYS (50° F) IN 1-TON FERMENTERS |
| FERMENTATION LENGTH | 16 DAYS |
| PRESSING METHOD | MEMBRANE PRESSED TO 0.4 BARS, FREE-RUN ONLY |
| OAK PROFILE | 100% FRENCH OAK, 35% NEW |
| BARREL DOWN DATE | 16 NOVEMBER 2006 |
| BOTTLE PREPARATION | NO FINING, STERILE FILTERED |
| BOTTLING DATE | 06 DECEMBER 2007 |
| ALCOHOL | 13.5% |
| RESIDUAL SUGAR | 15 mg/100ml (0.15%) |
| pH | 3.66 |
| TOTAL ACID | 0.57 g/100ml |
| FREE AND TOTAL SO₂ | 28/80 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 Brilliant garnet, ruby-red hue.

AROMA Cherry-cranberry compote with cassis and honeycomb nuances.

PALATE A buoyant, juicy entry leads to a dry-yet-fruity medium body of tangy ripe boysenberry and sour cherries. Finishes with a long, tart, fruit driven fade with a touch of cream and minerals. A zesty, invigorating pinot on its own or with smoked salmon or crispy duck dishes.