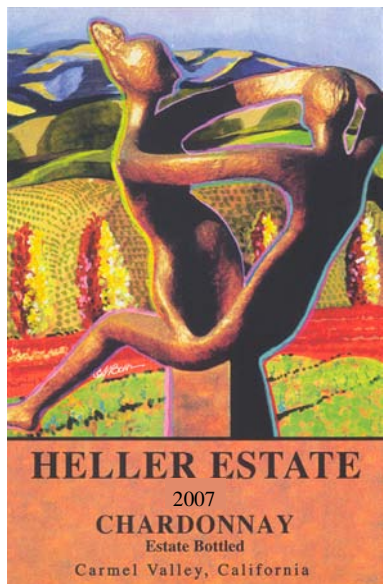


# HELLER ESTATE

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

## 2007 ESTATE CHARDONNAY



### Aroma:

Nicely layered, integrated nose with caramel/butterscotch and notes of citrus. Also, look for hints of almond/marzipan.

### Palate:

Light and bright mouthfeel with predominantly citrus flavors. Smooth mid-palate feel, ending with a crisp and clean citrus snap. Hints of light, sweet oak as wine warms and opens. Perfect wine for lobster and scallop dishes as well as all white meat dishes.

### Comments:

The 2007 growing season was marked by very little rainfall during our traditional "wet" season. Limited water provides additional stress to the grapevine which limits the amount of fruit but intensifies concentration and flavors. Our harvest traditionally lasts 3 months but due to the constraints of the growing season we harvested all of our fruit in one month.

### Technical Data:

|                       |                        |                                |                    |
|-----------------------|------------------------|--------------------------------|--------------------|
| Varietal Composition: | 100% Chardonnay        | pH:                            | 3.62               |
| Harvest Date:         | 3 & 4 October 2007     | Acid:                          | 0.71 g / 100 ml    |
| Brix at Harvest:      | 24.6                   | Free & Total SO <sub>2</sub> : | 25/ 65 ppm         |
| Alcohol:              | 13.5%                  | Bottling Date:                 | 7 & 8 October 2008 |
| Residual Sugar:       | 35 mg / 100 ml (0.03%) | Cases Bottled:                 | 1,288              |



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 (in 1996) after three vintages of clean farming, although the vineyards have always employed organic methods throughout the years.

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|                    |                 |
|--------------------|-----------------|
| <b>VINTAGE</b>     | 2007            |
| <b>VARIETY</b>     | CHARDONNAY      |
| <b>COMPOSITION</b> | 100% CHARDONNAY |

|                        |                           |
|------------------------|---------------------------|
| <b>HARVEST DATE</b>    | OCTOBER 3RD AND 4TH, 2007 |
| <b>BRIX AT HARVEST</b> | 24.6                      |

|                            |   |
|----------------------------|---|
| <b>FERMENTATION METHOD</b> | FERMENTED COLD (45-52°F) IN STAINLESS STEEL |
| <b>FERMENTATION LENGTH</b> | 30 DAYS                                     |
| <b>PRESSING METHOD</b>     | MEMBRANE TO 0.4 BARS                        |
| <b>OAK PROFILE</b>         | 40% NEW FRENCH OAK                          |
| <b>TIME IN OAK</b>         | 11 MONTHS                                   |

|                           |  |
|---------------------------|--|
| <b>BOTTLE PREPARATION</b> | BENTONITE FINED, COLD STABILIZED, STERILE FILTERED |
| <b>BOTTLING DATE</b>      | 07 AND 08 OCTOBER 2008                             |
| <b>CASES BOTTLED</b>      | 1,288 750ML, 282 375ML                             |

|                                      |                     |
|--------------------------------------|---------------------|
| <b>ALCOHOL</b>                       | 13.5%               |
| <b>RESIDUAL SUGAR</b>                | 35 mg/100ml (0.03%) |
| <b>pH</b>                            | 3.62                |
| <b>TOTAL ACID</b>                    | 0.71 g/100ml        |
| <b>FREE AND TOTAL SO<sub>2</sub></b> | 25/65 ppm           |

VEGAN

**GROWING SEASON** The 2007 growing season was marked by very little rainfall during our traditional “wet” season. Limited water provides additional stress to the grapevine which limits the amount of fruit but intensifies concentration and flavors. Our harvest traditionally lasts 3 months but due to the constraints of the growing season we harvested all of our fruit in one month.

**COLOR** Brilliant, light yellow.

**AROMA** Nicely layered, integrated nose with caramel/butterscotch and notes of citrus. Also, look for hints of almond/marzipan.

**PALATE** Light and bright mouthfeel with predominantly citrus flavors. Smooth mid-palate feel, ending with a crisp and clean citrus snap. Hints of light, sweet oak as wine warms and opens. Perfect wine for lobster and scallop dishes as well as all white meat dishes.