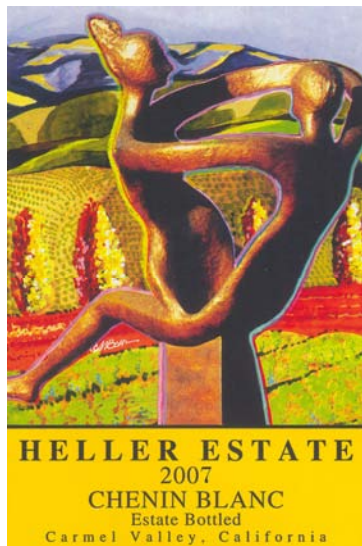


HELLER ESTATE

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

2007 CHENIN BLANC



Aroma:

Grapefruit and lemon curd aroma with touches of floral components. Look for beautiful hyacinth as wine warms and aromas are released. This wine also exhibits elegant notes of mineral.

Palate:

Bright green apple mouth with a lively, gripping acidity that balances the luscious mouthfeel of this wine. Crisp and pleasing finish that lingers on the palate with citrus flavor of tangerine and exotic lychee.

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 three months but due to the constraints of the growing season we harvested all of our fruit in one month.

Technical Data:

Varietal Composition:	89% Chenin Blanc, 11% Johannesburg Riesling	pH:	3.18
Harvest Date:	9 Oct 2007	Acid:	0.67 g / 100 ml
Brix at Harvest:	23.6	Free & Total SO ₂ :	25 / 80 ppm
Alcohol:	13.5%	Bottling Date:	31 Jan & 4 & 5 Feb 2007
Residual Sugar:	1442 mg / 100 ml (1.4%)	Cases Bottled:	1538



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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VINTAGE	2007
VARIETY	CHENIN BLANC
COMPOSITION	89% CHENIN BLANC, 11% JOHANNISBERG RIESLING
HARVEST DATE	9 OCTOBER 2007
BRIX AT HARVEST	23.6
FERMENTATION METHOD	COLD FERMENTED (45° F) IN STAINLESS STEEL
FERMENTATION LENGTH	24 DAYS
PRESSING METHOD	MEMBRANE PRESSED
OAK PROFILE	NEVER IN OAK
BOTTLE PREPARATION	BENTONITE FINED, STERILE FILTERED
BOTTLING DATE	31 January 2008, 4 & 5 February 2008
CASES BOTTLED	1,538 750ml, 300 375ml
ALCOHOL	13.5%
RESIDUAL SUGAR	1442 mg/100ml (1.4%)
pH	3.18
TOTAL ACID	0.67 g/100ml
FREE AND TOTAL SO₂	25/80 ppm

V E G A N

GROWING SEASON The 2007 growing season was marked by very little rainfall during our traditional "wet" season. Without our normal amount of rainfall the water available in our natural aquifers was limited which, in turn, limited the amount of water our vines received. Limited water provides additional stress to the grapevine which limits the amount of fruit but intensifies concentration and flavors. Our harvest traditionally lasts three months but due to the constraints of the growing season we harvested all of our fruit from chardonnay to petit verdot in one month.

COLOR Brilliant, light straw

AROMA Grapefruit and lemon curd aroma with touches of floral components. Look for beautiful hyacinth as wine warms and aromas are released. Of course, this wine also exhibits elegant notes of mineral.

PALATE Bright green apple mouth with a lively, gripping acidity that balances the luscious mouthfeel of this wine. Crisp and pleasing finish that lingers on the palate with citrus flavor of tangerine and exotic lychee.