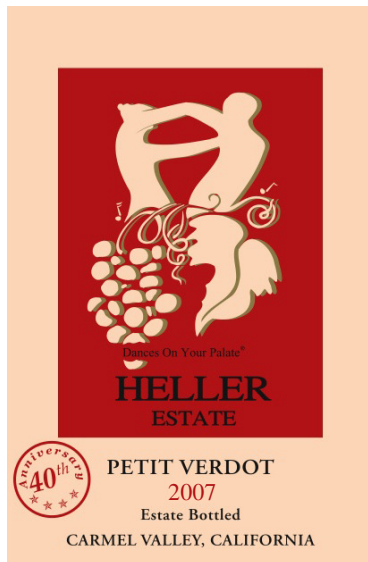


# HELLER ESTATE

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

## 2007 Petit Verdot



### Aroma:

Dark chocolate and cracked, blacked pepper with notes of cedar and delicate violets.

### Palate:

Black pepper spiciness and a mouth watering bright tartness combine for an explosive mouth-fell. Supple, well balanced tannin structure that envelopes the mid-palate and carries through into a block-buster finish. Big and complex this Petit will not let you down when paired with any hearty fare. Enjoy!

### 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:	100% Petit Verdot	pH:	3.74
Harvest Date:	2 November 2007	Acid:	0.69 g/100ml
Brix at Harvest:	24.8	Free & Total SO <sub>2</sub> :	27/71 ppm
Alcohol:	13.5%	Bottling Date:	1 May 2009
Residual Sugar:	12 mg/100ml (0.01%)		



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**

**2007  
PETIT VERDOT  
100% PETIT VERDOT**

**HARVEST DATE  
BRIX AT HARVEST**

**2 NOVEMBER 2007  
24.8**

**FERMENTATION**

**COLD SOAKED 3-DAYS (50° F) IN 1-TON FERMENTERS**

**FERMENTATION  
PRESSING METHOD  
OAK PROFILE**

**13 DAYS  
MEMBRANE PRESSED TO 0.4 BARS, FREE-RUN ONLY  
100% FRENCH OAK, 60% NEW**

**TIME IN OAK  
BOTTLE PREPARATION  
BOTTLING DATE  
CASES BOTTLED**

**18 MONTHS  
NO FINING, STERILE FILTERED  
1 MAY 2009  
170**

**ALCOHOL  
RESIDUAL SUGAR  
pH  
TOTAL ACID  
FREE AND TOTAL SO<sub>2</sub>**

**13.5%  
12 mg/100ml (0.01%)  
3.74  
0.69 g/100ml  
27/71 ppm**

**V E G A N**

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

**COLOR** Inky, saturated ruby-garnet with deep purple hues.

**AROMA** Dark chocolate and cracked, black pepper with notes of cedar and delicate violets.

**PALATE** Black pepper spiciness and a mouth watering bright tartness combine for an explosive mouth-feel. Supple, well balanced tannin structure that envelopes the mid-mouth and carries through into a block-buster finish. Big and complex this Petit will not let you down when paired with any hearty fare. Enjoy!