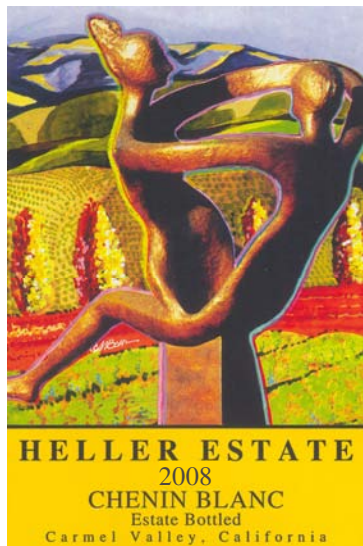


# HELLER ESTATE

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

## 2008 CHENIN BLANC



### Aroma:

Honeydew melon, guava and mineral notes with lime and nectarine highlights. Also look for nice touches of floral components (honeysuckle/narcissus).

### Palate:

Immediate, luscious mouth feel that envelopes followed by perfectly balances acid components. Flavors of green apple, quince and citrus abound. Lingering mid-palate that extends nicely into a flavor packed finish with just the right touch of bright acidity.

### Comments:

The 2008 growing season was difficult and unique and resulted in one of our smallest harvests on record. Due to multiple hard frosts in late April and early May our grape crop was severely damaged resulting in close to 60% loss of fruit. Later in June, a severe wild fire (Basin-Complex) engulfed our surrounding area and thirty days of heavy smoke blanketed out vineyards further hindering the ability of our vines to ripen fruit. The fruit that was harvested, though, was

concentrated and beautiful producing incredible wines.

Varietal Composition:	90% Chenin Blanc, 10% Johannesburg Riesling	pH:	3.21
Harvest Date:	Oct 11-13, 2008	Acid:	0.65 g / 100 ml
Brix at Harvest:	23.8	Free & Total SO <sub>2</sub> :	26 / 85 ppm
Alcohol:	13.5%	Bottling Date:	March 10-12, 2009
Residual Sugar:	1409 mg / 100 ml (1.4%)	Cases Bottled:	1344



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.

TOLL FREE: 800.625.8466 · LOCAL: 831.659.6220 · FAX: 831.659.6226 · EMAIL: INFO@HELLERESTATE.COM  
ADDRESS: PO BOX 999, 69 W. CARMEL VALLEY RD, CARMEL VALLEY, CA 93924

VINTAGE  
VARIETY  
COMPOSITION

2008  
CHENIN BLANC  
90% CHENIN BLANC, 10% JOHANNISBERG RIESLING

HARVEST DATE  
BRIX AT HARVEST

OCTOBER 11-13, 2008  
23.8

FERMENTATION  
METHOD  
FERMENTATION  
LENGTH  
PRESSING METHOD  
OAK PROFILE

COLD FERMENTED (45°F- 50°F) IN STAINLESS STEEL  
30 DAYS  
MEMBRANE PRESSED  
NEVER IN OAK

BOTTLE PREPARATION  
BOTTLING DATE  
CASES BOTTLED

BENTONITE FINED, COLD STABILIZED, STERILE FILTERED  
MARCH 10-12, 2009  
1,344 750ml, 400 375ml

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

13.5%  
1409 mg/100ml (1.4%)  
3.21  
0.65 g/100ml  
26/85 ppm

VEGAN

**GROWING SEASON** The 2008 growing season was difficult and unique and resulted in one of our smallest harvests on record. Due to multiple hard frosts in late April and early May our grape crop was severely damaged resulting in close to a 60% loss of fruit. Later in June, a severe wild fire (Basin-Complex) engulfed our surrounding area and thirty days of heavy smoke blanketed our vineyards further hindering the ability of our vines to ripen fruit. The fruit that was harvested, though, was concentrated and beautiful producing incredible wines.

**COLOR** Brilliant pale-straw hue.

**AROMA** Honeydew melon, guava and mineral notes with lime and nectarine highlights. Also look for nice touches of floral components (honeysuckle/narcissus).

**PALATE** Immediate, luscious mouth feel that envelopes followed by perfectly balanced acid components. Flavors of green apple, quince and citrus abound. Lingering mid-palate that extends nicely into a flavor packed finish with just the right touch of bright acidity.