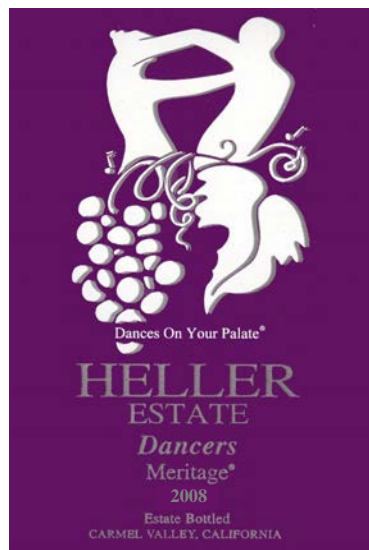


HELLER ESTATE

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

2008 Heller Estate Dancers Meritage



Aroma:

Aromas of cocoa, leafy herbs, cassis and mint. Also look for nice toasted sweet oak that rounds out the fruit components.

Palate:

Fruit driven with a medium-to-full body along with tangy, cranberry, and cassis flavors. Plump, chewy tannins are apparent along with an earthy minerality. Finishes with a crisp fruit and mocha fade with zippy tannins.

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.

Technical Data:

Varietal Composition: 49% Cabernet Sauvignon , 17 % Merlot, 13% Cabernet Franc, 12 % Malbec, 8 % Petit Verdot, 1% Pinot Noir

Harvest Date: October 20-31, 2008

pH: 3.75

Brix at Harvest: 25.0

Acid: 0.62 g/100ml

Alcohol: 13.5%

Free & Total SO₂: 30/75 ppm

Residual Sugar: 2 mg/100ml (0.02%)

Bottling Date: March 9th & 11th, 2011



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.

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

VINTAGE	2008
VARIETY	MERITAGE "DANCERS"
COMPOSITION	49% CABERNET SAUVIGNON, 17% MERLOT, 13% CABERNET FRANC 12% MALBEC, 8% PETIT VERDOT, 1% PINOT NOIR
HARVEST DATE	OCTOBER 20-31, 2008
BRIX AT HARVEST	25.0

FERMENTATION METHOD COLD SOAKED 3-DAYS (50° F) IN STAINLESS STEEL

FERMENTATION LENGTH 21-35 DAYS

PRESSING METHOD MEMBRANE PRESSED TO 0.4 BARS

OAK PROFILE 100% FRENCH OAK, 20% NEW

TIME IN OAK 27 MONTHS

BOTTLE PREPARATION NO FINING, POLISH FILTERED THROUGH 3µ PADS

BOTTLING DATE MARCH 9th and 11th, 2011

ALCOHOL 13.5%

RESIDUAL SUGAR 2 mg/100ml (0.02%)

pH 3.75

TOTAL ACID 0.62 g/100ml

FREE AND TOTAL SO₂ 30/75 ppm

V E G A N

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 Garnet

AROMA Aromas of cocoa, leafy herbs, cassis and mint. Also look for a nice toasted sweet oak that rounds out the fruit components.

PALATE Fruit driven with a medium-to-full body along with tangy, cranberry and cassis flavors. Plump, chewy tannins are apparent along with an earthy minerality. Finishes with a crisp fruit and mocha fade with zippy tannins.