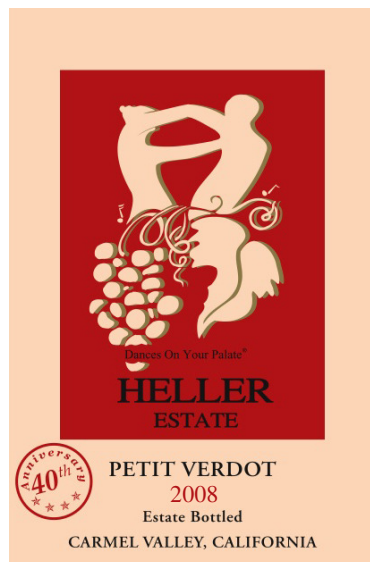


HELLER ESTATE

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

2008 Petit Verdot



Aroma:

Extremely layered aromas of cassis, black cherry custard and vanilla butter cream. Also, look for toasty oak and dried herb undertones.

Palate:

Rich and flavorful with an excellent food friendly tanginess and balanced tannins. Lively dry-yet-fruity body with a tangy blueberry pie finish. A lovely minerality carries throughout palate from start to finish. Serve with any number of red meat dishes and grilled game.

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:	100% Petit Verdot	pH:	3.79
Harvest Date:	31 October 2008	Acid:	0.65 g/100ml
Brix at Harvest:	24.7	Free & Total SO ₂ :	25/75 ppm
Alcohol:	13.5%	Bottling Date:	30 March 2011
Residual Sugar:	2 mg/100ml (0.02%)		



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
VARIETY
COMPOSITION

2008
PETIT VERDOT
100% PETIT VERDOT

HARVEST DATE
BRIX AT HARVEST

October 31, 2008
24.7

FERMENTATION

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

FERMENTATION

25 DAYS

PRESSING METHOD

MEMBRANE PRESSED TO 0.4 BARS ALONG WITH FREE RUN

OAK PROFILE

100% FRENCH OAK, 40% NEW

TIME IN OAK

27 MONTHS

BOTTLE PREPARATION

NO FINING, LIGHTLY FILTERED

BOTTLING DATE

30 MARCH 2011

ALCOHOL

13.5%

RESIDUAL SUGAR

2mg/100ml (0.02%)

pH

3.79

TOTAL ACID

0.65 g/100ml

FREE AND TOTAL SO₂

25/75 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 Deep garnet with purple hues.

AROMA Extremely layered aromas of cassis, black cherry custard and vanilla butter cream. Also, look for toasty oak and dried herb undertones.

PALATE Rich and flavorful with an excellent food friendly tanginess and balanced tannins. Lively dry-yet-fruity body with a tangy blueberry pie finish. A lovely minerality carries throughout palate from start to finish. Serve with any number of red meat dishes and grilled game.