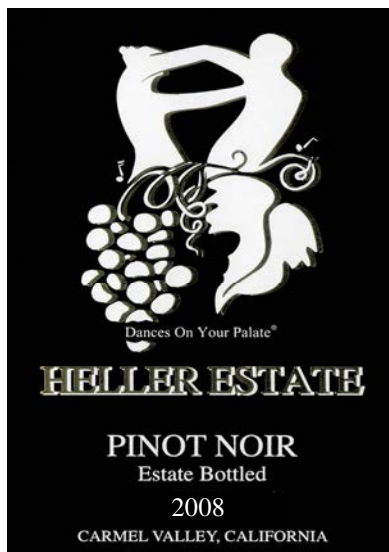


HELLER ESTATE

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

2008 Pinot Noir



Aroma:

Spicy cranberries and pomegranate, baked berries, and mint fudge with nice touches of toasty oak and wild strawberry.

Palate:

Bright berry/cherry mouth flavors. Crisp, dryish medium body and a tangy, earthy blackberry, apple and spice finish. Finishes with a tangy, juicy, tart berry and cocoa powder fade. Pair with roasted pork tenderloin.

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% Pinot Noir	pH:	3.69
Harvest Date:	13 OCTOBER 2008	Acid:	0.60 g / 100 ml
Brix at Harvest:	23.9	Free & Total SO ₂ :	27/78 ppm
Alcohol:	13.5%	Bottling Date:	30 MARCH 2011
Residual Sugar:	2mg/100ml (0.05%)		



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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ADDRESS: 69 W. CARMEL VALLEY RD, CARMEL VALLEY, CA 93924

VINTAGE
VARIETY
COMPOSITION

2008
PINOT NOIR
100% PINOT NOIR

HARVEST DATE
BRIX AT HARVEST

13 OCTOBER 2008
23.9

FERMENTATION METHOD
FERMENTATION LENGTH
PRESSING METHOD
OAK PROFILE
TIME IN OAK

COLD SOAKED 3-DAYS (50° F) IN 1-TON FERMENTERS
24 DAYS
FREE RUN ONLY
100% FRENCH OAK, 35% NEW
28 MONTHS

BOTTLE PREPARATION
BOTTLING DATE

NO FINING, LIGHTLY FILTERED
30 March 2011

ALCOHOL
RESIDUAL SUGAR
pH
TOTAL ACID
FREE AND TOTAL SO₂

13.5%
2mg/100ml (0.05%)
3.69
0.60 g/100ml
27/78 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 Brilliant, deep garnet.

AROMA Spicy cranberries and pomegranate, baked berries and mint fudge with nice touches of toasty oak and wild strawberry.

PALATE Bright berry/cherry mouth flavors. Crisp, dryish medium body and a tangy, earthy blackberry, apple and spice finish. Finishes with a tangy, juicy, tart berry and cocoa powder fade. Pair with roasted pork tenderloin.