

# HELLER ESTATE

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

## 2009 CACHAGUA CABERNET SAUVIGNON



**HELLER**  
ESTATE  
2009  
CACHAGUA  
CABERNET SAUVIGNON  
Estate Bottled  
CARMEL VALLEY, CALIFORNIA

### Aroma:

Concentrated blackberry aroma with slight toasty oak notes. Also, look for mint chocolate chip and soy sauce.

### Palate:

Fruit forward mouth feel with bright dark berry flavors. Soft mid-mouth feel with long lingering fruit and well balanced acid with medium tannins throughout. This wine will pair excellently with any red meat dishes and robust pasta plates in addition to being a wonderful everyday sipper. Salud!

### Comments:

The 2009 growing season started cold and behind schedule in Carmel Valley-about two to three weeks as June hit-then summer temperatures increased, which brought us up to good sugar by the beginning of October. Then, as Mother Nature often does, we were hit by a large, wet rainfall on October 13th. What was anticipated to be roughly a 1-2 inch rainfall turned quickly into over 6 inches! Luckily most of our grapes were harvested just prior to this rain and those that remained on dried up enough to be harvested by early November.

### Technical Data:

Varietal Composition: 85% cabernet sauvignon,  
15% merlot

Harvest Date: Oct. 23-29, 2009

Brix at Harvest: 24.8°

Alcohol: 13.5%

Residual Sugar: 2 mg /100 ml (.02%)

pH: 3.65

Acid: 0.67 g / 100 ml

Free & Total SO<sub>2</sub>: 25 / 68 ppm

Bottling Date: July 28, & 29, 2011



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.

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VINTAGE	2009
VARIETY	CABERNET SAUVIGNON
	"CACHAGUA"
COMPOSITION	85% CABERNET SAUVIGNON, 15% MERLOT
HARVEST DATE	OCTOBER 23-29, 2009
BRIX AT HARVEST	24.8
FERMENTATION METHOD	COLD SOAKED 3-DAYS (50° F) IN STAINLESS STEEL
FERMENTATION LENGTH	30-35 DAYS
PRESSING METHOD	MEMBRANE PRESSED TO 0.4 BARS
OAK PROFILE	100% FRENCH OAK
TIME IN OAK	21 MONTHS
BOTTLE PREPARATION	NO FINING, POLISH FILTERED THROUGH 3μ PADS
BOTTLING DATE	JULY 28 & 29, 2011
ALCOHOL	13.5%
RESIDUAL SUGAR	2 mg/100ml (0.02%)
pH	3.65
TOTAL ACID	0.67 g/100ml
FREE AND TOTAL SO <sub>2</sub>	25/68 ppm

**V E G A N**

**GROWING SEASON** The 2009 growing season started cold and behind schedule in Carmel Valley -- about two to three weeks as June hit -- then summer temperatures increased, which brought us up to good sugar by the beginning of October. Then, as Mother Nature often does, we were hit by a large, wet rainfall on October 13th. What was anticipated to be roughly a 1-2 inch rainfall turned quickly into over 6 inches! Luckily most of our grapes were harvested just prior to this rain and those that remained on dried up enough to be harvest by early November.

**COLOR** Garnet.

**AROMA** Concentrated blackberry aroma with slight toasty oak notes. Also, look for mint chocolate chip and soy sauce.

**PALATE** Fruit forward mouth feel with bright dark berry flavors. Soft mid-mouth feel with long lingering fruit and well balanced acid with medium tannins throughout. This wine will pair excellently with any red meat dishes and robust pasta plates in addition to being a wonderful everyday sipper. Salud!