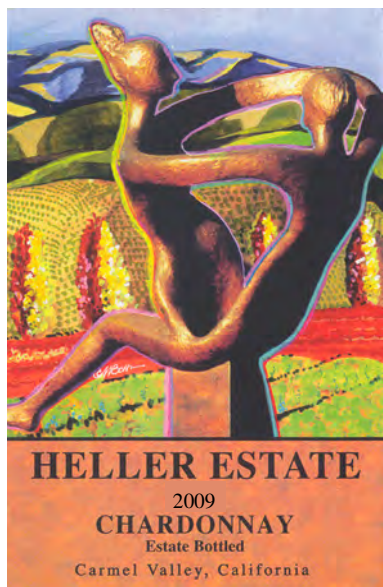


# HELLER ESTATE

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

## 2009 ESTATE CHARDONNAY



### Aroma:

Lots of great butterscotch and touches of vanilla with pineapple upside-down cake.

### Palate:

Smooth mouth feel with nice citrus flavors and our signature minerality. Look for notes of guava and clean crisp acidity on the finish. Easy to sip alone but will pair nicely with scallops and any other rich seafood.

### 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:	100% Chardonnay	pH:	3.69
Harvest Date:	Sept 15, 16, 25 & 26, 2009	Acid:	0.65g / 100 ml
Brix at Harvest:	23.9	Free & Total SO <sub>2</sub> :	28/ 73 ppm
Alcohol:	13.5%	Bottling Date:	24 May 2011
Residual Sugar:	12 mg / 100 ml (0.01%)		



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 CHARDONNAY  
COMPOSITION 100% CHARDONNAY

HARVEST DATE SEPTEMBER 15, 16, 25 & 26, 2009  
BRIX AT HARVEST 23.9

FERMENTATION METHOD FERMENTED COLD (45-52°F) IN STAINLESS STEEL

FERMENTATION LENGTH AVERAGE 25-27 DAYS

PRESSING METHOD MEMBRANE TO 0.4 BARS

OAK PROFILE 35% NEW FRENCH OAK

TIME IN OAK 12 MONTHS

BOTTLE PREPARATION BENTONITE FINED, COLD STABILIZED, STERILE FILTERED

BOTTLING DATE 24 MAY 2011

ALCOHOL 13.5%

RESIDUAL SUGAR 12 mg/100ml (0.01%)

pH 3.69

TOTAL ACID 0.65 g/100ml

FREE AND TOTAL SO<sub>2</sub> 28/73 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** Light, golden yellow.

**AROMA** Lots of great butterscotch and touches of vanilla with pineapple upside-down cake.

**PALATE** Smooth mouth feel with nice citrus flavors and our signature minerality.

Look for notes of guava and clean, crisp acidity on the finish.

Easy to sip alone but will pair nicely with scallops and any other rich seafood.