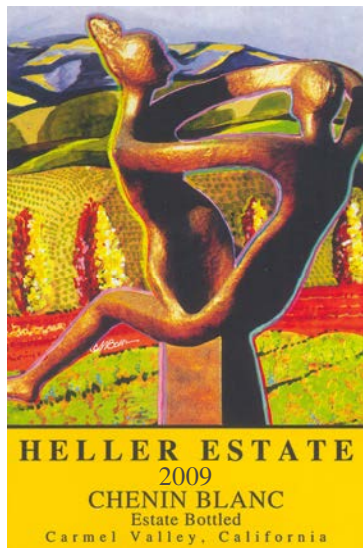


# HELLER ESTATE

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

## 2009 CHENIN BLANC



### Aroma:

Floral aromas with predominant guava and citrus notes. Also, look for the mineral component to tie everything together.

### Palate:

Lovely, soft and coating initial mouth feel that is dominated by melon, lychee and guava. Well balanced acidity throughout and a crisp, green apple finish make this wine a perfect match for spicy dishes as well as cheese and fruit plates.

### 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% Chenin Blanc	pH:	3.22
Harvest Date:	Oct 7, 8, & 9, 2009	Acid:	0.69 g / 100 ml
Brix at Harvest:	23.5	Free & Total SO <sub>2</sub> :	25 / 75 ppm
Alcohol:	13.5%	Bottling Date:	Oct 8, 10 & 11, 2010
Residual Sugar:	1479 mg / 100 ml (1.4%)		



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**  
**VARIETY**  
**COMPOSITION**

**2009**  
**CHENIN BLANC**  
**100% CHENIN BLANC**

**HARVEST DATE**  
**BRIX AT HARVEST**

**OCTOBER 7, 8 & 9, 2009**  
**23.5**

**FERMENTATION METHOD**

**COLD FERMENTED (45°F- 50°F) IN STAINLESS STEEL**

**FERMENTATION LENGTH**  
**PRESSING METHOD**  
**OAK PROFILE**

**AVERAGE 30 DAYS**  
**MEMBRANE PRESSED**  
**NEVER IN OAK**

**BOTTLE PREPARATION**  
**BOTTLING DATE**

**BENTONITE FINED, COLD STABILIZED, STERILE FILTERED**  
**OCTOBER 8, 10 & 11, 2010**

**ALCOHOL**  
**RESIDUAL SUGAR**  
**pH**  
**TOTAL ACID**  
**FREE AND TOTAL SO<sub>2</sub>**

**13.5%**  
**1479 mg/100ml (1.4%)**  
**3.22**  
**0.69 g/100ml**  
**25/75 ppm**

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**V E G A N**

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**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 straw hue.

**AROMA** Floral aromas with predominant guava and citrus notes. Also, look for the mineral component to tie everything together.

**PALATE** Lovely, soft and coating initial mouth feel that is dominated by melon, lychee and guava. Well balanced acidity throughout and a crisp, green apple finish make this wine a perfect match for spicy dishes as well as cheese and fruit plates.