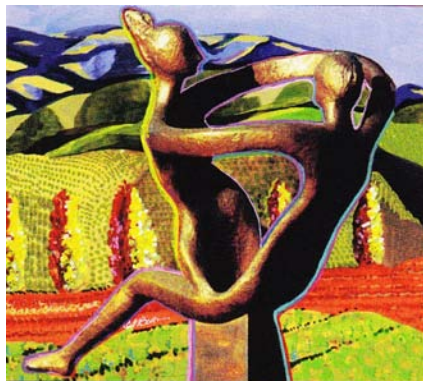


HELLER ESTATE

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

2009 LATE HARVEST RIESLING



HELLER ESTATE
2009 LATE HARVEST RIESLING
CARMEL VALLEY, CALIFORNIA

Aroma:

Pineapple upside down cake, dried apricot, warm honey and honeysuckle with delicate spice aromas.

Palate:

Moderately sweet, oily medium-full body with a steely mineral accent and a tangy baked peach-apricot pie fade. Enjoy this rare offering as an aperitif, with your favorite cheesecake or over vanilla ice cream.

Comments:

This 2009 Late Harvest Riesling is only the third to be produced since 1976 from our organic vineyards. In order to successfully produce a Late Harvest, the growing season has to achieve specific conditions-primarily even heat and long hang time. 2009 was such a season and we picked these Riesling grapes late in November at a harvest Brix of 32. After allowing the skins to have contact with the juice for 48 hours (to allow more sugar extraction) the Brix had risen to 36!

Technical Data:

Varietal Composition: 100% Riesling	pH: 3.45
Harvest Date: 19 November 2009	Acid: 0.69 g / 100 ml
Brix at Harvest: 36.0	Free & Total SO ₂ : 25 / 64 ppm
Alcohol: 11.5%	Bottling Date: 11 Dec 2010
Residual Sugar: 6745 mg / 100 ml (6.7%)	



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 after three vintages of clean farming, although the vineyards have always employed organic methods throughout the years.

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VINTAGE	2009
VARIETY	RIESLING
COMPOSITION	100% RIESLING
HARVEST DATE	19 NOVEMBER 2009
BRIX AT HARVEST	36.0
FERMENTATION METHOD	FERMENTED COLD (45-52°F) IN STAINLESS STEEL
FERMENTATION LENGTH	28 DAYS
PRESSING METHOD	(48 HOURS ON SKINS) MEMBRANE TO 0.4 BARS
BOTTLE PREPARATION	BENTONITE FINED, COLD STABILIZED, STERILE FILTERED
BOTTLING DATE	11 DECEMBER 2010
ALCOHOL	11.5%
RESIDUAL SUGAR	6,745 mg/100ml (6.7%)
pH	3.45
TOTAL ACID	0.69 g/100ml
FREE AND TOTAL SO ₂	25/64 ppm

V E G A N

GROWING SEASON This 2009 Late Harvest Riesling is only the third to be produced since 1976 from our organic vineyards. In order to successfully produce a Late Harvest, the growing season has to achieve specific conditions -- primarily even heat and long hang time. 2009 was such a season and we picked these Riesling grapes late in November at a harvest Brix of 32. After allowing the skins to have contact with the juice for 48 hours (to allow more sugar extraction) the Brix had risen to 36!

COLOR Golden yellow.

AROMA Pineapple upside down cake, dried apricot, warm honey and honeysuckle with delicate spice aromas.

PALATE Moderately sweet, oily medium-full body with a steely mineral accent and a tangy baked peach-apricot pie fade. Enjoy this rare offering as an aperitif, with your favorite cheesecake or over vanilla ice cream.