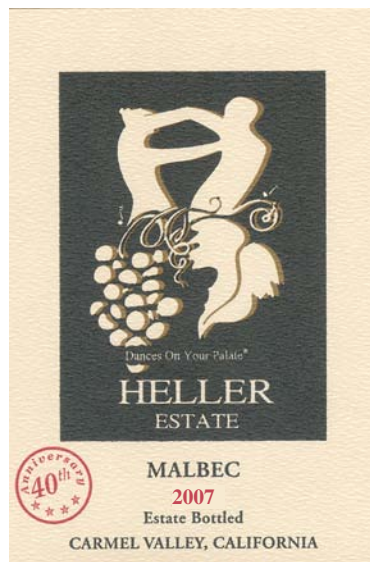


# HELLER ESTATE

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

## 2007 Malbec



### Aroma:

Big, sweet oak/vanilla with toasty notes, ripe plummy black fruit aromas, ripe figs and nice hints of toffee.

### Palate:

Round supple entry leading into an explosive berry mouth feel with bright acidity. A full-bodied palate with grippy, ripe tannins and good depth of fruit. Finishes with a long, succulent fade with polished, superfine tannins. A flavorful and stylish malbec that will go great with spicy Middle Eastern lamb dishes.

### Comments:

2006 was a difficult and unpredictable growing season but it yielded some incredible grapes. A prolonged winter and cold spring set bud-break for our growing season off by approximately four weeks. A highly unusual heat spike for two consecutive days and multiple days of > 110° F caused some alarm but in the end, we were very pleased with our outcome.

### Technical Data:

Varietal Composition:	100% Malbec	pH:	3.77
Harvest Date:	12 October 2007	Acid:	0.62 g/100ml
Brix at Harvest:	23.4	Free & Total SO2:	25/70 ppm
Alcohol:	13.5%	Bottling Date:	01 May 2009
Residual Sugar:	10 mg/100ml (0.13%)		



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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VINTAGE 2007  
VARIETY MALBEC  
COMPOSITION 100% MALBEC

HARVEST DATE October 12, 2007  
BRIX AT HARVEST 23.4

FERMENTATION METHOD COLD SOAKED 3-DAYS (50° F) IN 1-TON FERMENTERS

FERMENTATION LENGTH 14 DAYS

PRESSING METHOD MEMBRANE PRESSED TO 0.4 BARS, AND FREE-RUN

OAK PROFILE 100% FRENCH OAK, 30% NEW

TIME IN OAK 18 MONTHS

BOTTLE PREPARATION NO FINING, STERILE FILTERED

BOTTLING DATE 1 MAY 2009

ALCOHOL 13.5%

RESIDUAL SUGAR 10 mg/100ml (0.01%)

pH 3.77

TOTAL ACID 0.62 g/100ml

FREE AND TOTAL SO<sub>2</sub> 25/70 ppm

VEGAN

**GROWING SEASON** The 2007 growing season was marked by very little rainfall during our traditional "wet" season. Limited water provides additional stress to the grapevine which limits the amount of fruit but intensifies concentration and flavors. Our harvest traditionally lasts three months but due to the constraints of the growing season we harvested all of our fruit in one month.

**COLOR** Purply, deep garnet color.

**AROMA** Big, sweet oak/vanilla with toasty notes, ripe plummy black fruit aromas, ripe Figs and nice hints of toffee.

**PALATE** Round supple entry leading into an explosive berry mouth feel with bright acidity. A full-bodied palate with grippy, ripe tannins and good depth of fruit. Finishes with a long, succulent fade with polished, superfine tannins. A flavorful and stylish malbec that will go great with spicy Middle Eastern lamb dishes.