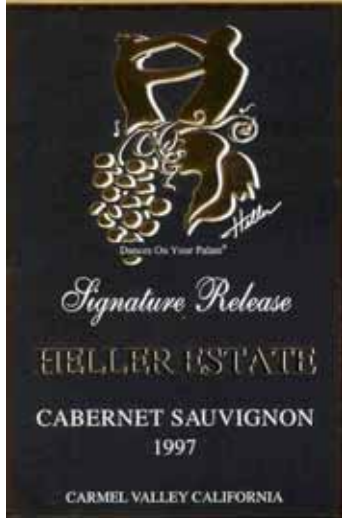


HELLER ESTATE

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

1997 *Signature Release* CABERNET SAUVIGNON



Awards:

5 Stars, Best of Best ~ *Quarterly Review of Wines, Summer 2002.*

4 Silver Medals ~ *Tasters Guild International Wine Judging 2002 & 2003; California State Fair 2002; San Diego National Wine Competition 2003 and Tasters Guild International Wine Judging 2003.*

2 Bronze Medals ~ *Eco Wine Fest Int'l "Organically Grown" Wine Competition 2003 and L.A. County Fair Wines of the World Competition 2003.*

Aroma:

Ripe berry fruits, jammy cassis, with toasty oak throughout.

Palate:

Viscous, with blackberry, new french oak, dark chocolate, layered fruit and oak with big, rich tannins.

Comments:

1997 was a normal growing season. Warm Spring and Summer temperatures resulted in a very early harvest and high sugar content in the grapes.

Technical Data:

Varietal Composition:	75% Cabernet, 25% Merlot	pH:	3.54
Harvest Date:	25-27 September 1997	Acid:	0.664 g / 100 ml
Brix at Harvest:	24.9 average	Total SO ₂ :	82 ppm
Alcohol:	14.68%	Bottling Date:	09 May 2000
Residual Sugar:	14 mg / 100 ml (.014%)	Cases Bottled:	



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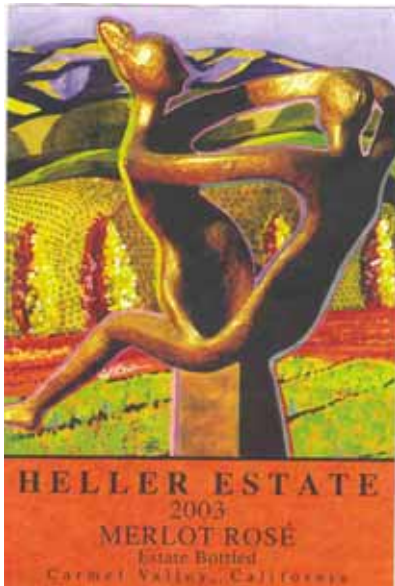
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2003 MERLOT ROSÉ



Aroma:

Strawberry/kiwi notes with touches of sweet jasmine and rose.

Palate:

Crisp citrus with soft strawberry/light cherry flavors. Bright acid feel that combines nicely with sweetness—producing a very refreshing finish. Enjoy!

Comments:

2003 was another good year in the vineyard with average to slightly above average winter rain, minimal frost events, and a long, dry Summer that extended well into Fall. With Fall rains holding off until mid-November, we were able to fully ripen all late ripening varieties.

Technical Data:

Varietal Composition: 100% Merlot
Harvest Date: 02 Oct 2003
Brix at Harvest: 24.5
Alcohol: 12.0%
Residual Sugar: 2177 mg / 100 ml (2.1%)

pH: 3.40
Acid: 0.63 g / 100 ml
Free & Total SO₂: 28 / 76 ppm
Bottling Date: 5 Feb 2004
Cases Bottled: 355



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2002 MERLOT PORT



Aroma:

Dried blackberry, chocolate and raisin with cedar/vanilla notes.

Palate:

Nicely balanced, silky entry leading into concentrated, ripe fruit flavors of plum, blackberry and cassis. Full bodied with a long, warming finish. A classic style with cellaring potential.

Comments:

2002 was a normal growing season, by all accounts. Moderate Spring temperatures with even hot spells in the Summer produced well ripened, sound fruit. The Port grapes developed very nicely with even raisining and high overall sugars.

Technical Data:

Varietal Composition:	100% Merlot	pH:	3.65
Harvest Date:	22 October 2002	Acid:	0.57 g / 100 ml
Brix at Harvest:	32.0	Free & Total SO ₂ :	10 / 35 ppm
Alcohol:	20.0%	Bottling Date:	18 May 2004
Residual Sugar:	9035 mg/100 ml (9.0%)	Cases Bottled:	361



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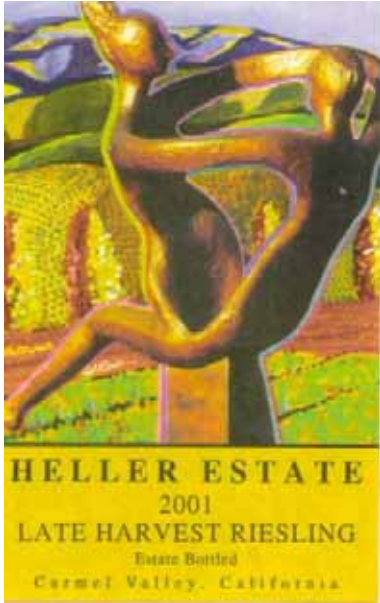
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2001 LATE HARVEST JOHANNISBERG RIESLING



Aroma:

Caramel, vanilla, citrus, baked apple and apricot.

Palate:

Smooth and mouth coating, lightly honeyed upon entry with crisp citrus flavors through to the end—hints of almond/marzipan on finish.

Comments:

2001 was a normal growing season, by all accounts. Moderate Spring temperatures with even hot spells in the Summer produced well ripened, sound fruit.

Technical Data:

Varietal Composition: 25% Pinot Blanc,
75% Johannisberg Riesling

Harvest Date: 26 Oct 2001

Brix at Harvest: 39.0

Alcohol: 15.3%

Residual Sugar: 7867 mg / 100 ml (7.8%)

pH: 3.68

Acid: 0.52 g / 100 ml

Free & Total SO₂: 35 / 95 ppm

Bottling Date: 20 Aug 2002

Cases Bottled:



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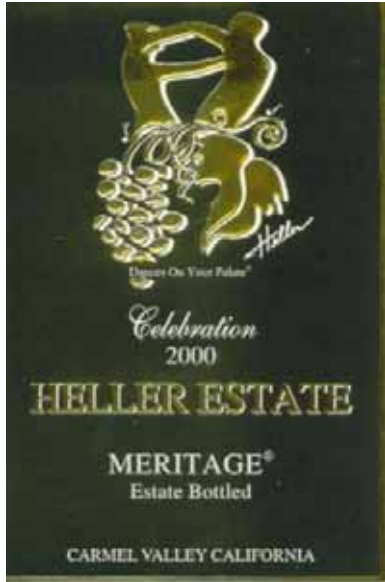
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2000 "Celebration" Meritage



Awards:

Five Stars/Best of Best ~ Quarterly Review of Wines, 2002 & 2003.

5 Gold Medals ~ Grand Harvest Awards 2003; West Coast Wine Competition 2003; Tasters Guild International Wine Judging 2003; Orange County Fair Wine Competition 2003; and The Dallas Morning News Wine Competition 2004.

3 Silver Medals ~ California State Fair 2002; Eco Wine Fest Int'l "Organically Grown" Wine Competition 2003; and The L. A. County Fair Wines of the World Competition 2003.

Aroma:

Intense nose of berry, spice and ripe plums with hints of toasty/nutty oak throughout.

Palate:

Delicious, mouth coating dark fruit flavors with cassis, dark chocolate and blackberries and just the right amount of oak. Remarkable complexity and appropriate tannins. This wine is built for the long term.

Comments:

1997 was a normal growing season. Warm Spring and Summer temperatures resulted in a very early harvest and high sugar content in the grapes.

Technical Data:

Varietal Composition:	82% Cabernet, 30% Merlot, 7% Cabernet Franc, 1% Malbec		
Harvest Date:	24 October 2000	pH:	3.56
Brix at Harvest:	23.6 average	Acid:	0.62 g / 100 ml
Alcohol:	13.8%	Free & Total SO ₂ :	31 / 79 ppm
Residual Sugar:	none detected	Bottling Date:	28 August 2002



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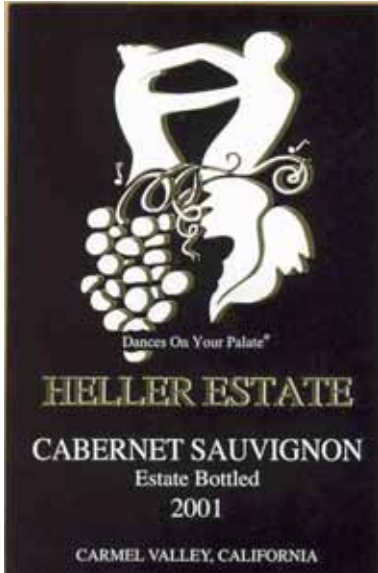
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2001 ESTATE CABERNET SAUVIGNON



Awards:

Gold Medal ~ West Coast Wine Competition 2004.

Aroma:

Predominantly blackberry/blueberry, with spicy oak/cedar wood notes and slight hints of mocha.

Palate:

Very firm in texture, with sweet spices surrounding a core of dark fruit/ripe currant flavors. Balanced, fine grain tannins that build nicely into a chewy finish.

Comments:

2001 was a normal growing season, by all accounts. Moderate Spring temperatures with even hot spells in the Summer produced well ripened, sound fruit.

Technical Data:

Varietal Composition:	95.5% Cabernet, 4.5% Merlot	pH:	3.61
Harvest Date:	29 Sept—09 Oct 2001	Acid:	0.63 g / 100 ml
Brix at Harvest:	24.4	Free & Total SO ₂ :	28 / 90 ppm
Alcohol:	14.0%	Bottling Date:	27-29 August 2003
Residual Sugar:	15 mg / 100 ml	Cases Bottled:	1,372 (750ml) 102 (1.5L)



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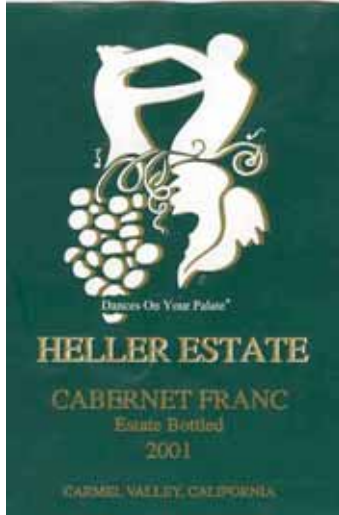
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2001 CABERNET FRANC



Awards:

Silver Medal ~ The Dallas Morning News Wine Competition 2004.

Aroma:

Lavender, nutmeg and hints of dried roses. Fruit forward with cedar notes.

Palate:

Predominantly strawberry and blueberry flavors with soft tannins and a lingering toasted oak finish.

Comments:

2001 was a normal growing season, by all accounts. Moderate Spring temperatures with even hot spells in the Summer produced well ripened, sound fruit.

Technical Data:

Varietal Composition:	85% Cabernet Franc, 15% Malbec	pH:	3.78
Harvest Date:	02 October 2001	Acid:	0.58 g / 100 ml
Brix at Harvest:	23.5	Free & Total SO ₂ :	25 / 71 ppm
Alcohol:	13.5%	Bottling Date:	19 August 2003
Residual Sugar:	4 mg / 100 ml (0.004%)	Cases Bottled:	218



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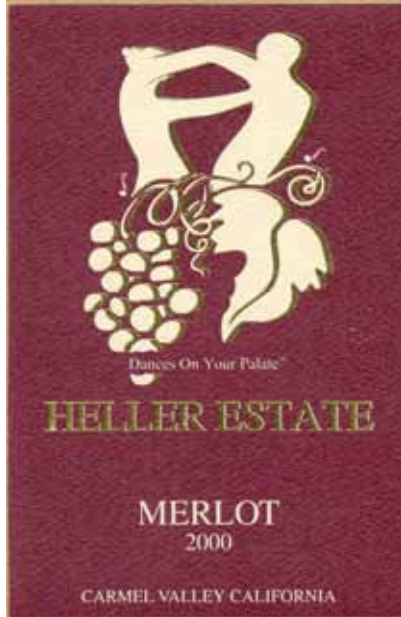
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2000 ESTATE MERLOT



Awards:

Best Value/Wine of the Month ~ *Decanter Magazine, June 2004.*
4 Star/Best of Best ~ *Quarterly Review of Wines, Summer 2003.*
2 Gold Medals/Best of Class ~ *Eco Wine Fest Int'l "Organically-Grown" Wine Competition 2003 and Los Angeles County Fair 2003.*
5 Silver Medals ~ *San Francisco Chronicle Wine Competition Awards 2003; West Coast Wine Competition 2003 & 2004 ; Tasters Guild International Wine Judging 2003; and Orange County Fair Wine Competition 2003.*

Aroma:

Ripe aromatic cherry/blackberry fruit with hints of cedar and balanced new oak throughout.

Palate:

Ripe plum with oak and blackberry notes, hints of spice and cinnamon combine in mid-palate for a broad middle.

Comments:

2000 was a normal growing season, by all accounts. Cool Summer temperatures delayed harvest and extended grape hang time producing wines with outstanding color and flavor. 2000 wines should age well.

Technical Data:

Varietal Composition:	100% Merlot	pH:	3.48
Harvest Date:	19 Oct—11 Nov 2000	Acid:	0.56 g / 100 ml
Brix at Harvest:	25.6	Free & Total SO ₂ :	30 / 73 ppm
Alcohol:	14.4%	Bottling Date:	23 May 2002
Residual Sugar:	5 mg / 100 ml	Cases Bottled:	



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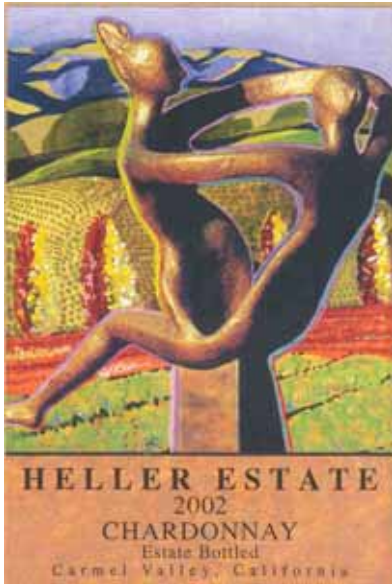
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2002 ESTATE CHARDONNAY



Awards:

Silver Medal ~ West Coast Wine Competition 2004.

Aroma:

Nice, soft vanilla and toasted oak notes throughout with hints of lemon and pineapple.

Palate:

Well balanced fruit (citrus) and oak combine for a smooth and lush middle palate. Touches of hazelnut and spicy pear make appearances and everything combines nicely into a crisp, lingering finish.

Comments:

2002 growing season was as close to a "normal" year as we have seen in the last five vintages. Except we only received about half of our normal rainfall! Dry, warm weather lasted well into November, allowing for complete ripening.

Technical Data:

Varietal Composition:	100% Chardonnay	pH:	3.59
Harvest Date:	15 & 25 Sept 2002	Acid:	0.60 g / 100 ml
Brix at Harvest:	23.9	Free & Total SO ₂ :	25 / 78 ppm
Alcohol:	13.5%	Bottling Date:	2-3 Feb 2004
Residual Sugar:	121 mg / 100 ml (.121%)	Cases Bottled:	1,273



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