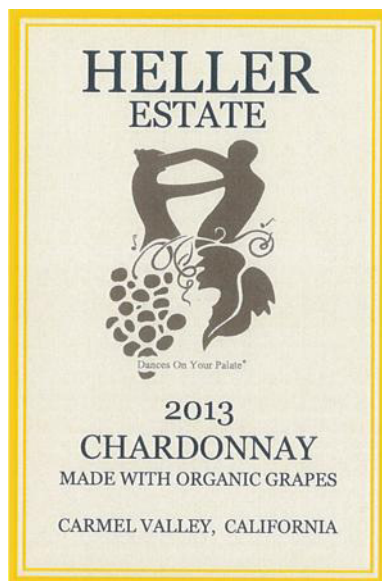


HELLER ESTATE

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

2013 ESTATE CHARDONNAY



Aroma:

Integrated oak and fruit aromas of ripe pineapple/butterscotch and coconut. Also, nice citrus notes and steely minerality.

Palate:

Juicy crisp apple, with a Meyer lemon zesty mouth feel. Elegant and ever present Cachagua minerality combines with grapefruit/lemon/lime. Pair this French Chablis style Chardonnay with foods that are lean and bright like this wine: oysters, ceviche, tuna sandwiches, crab or shrimp salad with citrus, even Caesar salad.

Comments:

The highlight (or lowlight depending how one judges) of the season was our continued California drought. Moving into its second strong year, dry weather prevailed for the entire 2013 growing season, which placed undue pressure on struggling vines. Results were limited quantities of our 10 varietals but of the limited amounts harvested-quality was high with blockbuster concentrated flavors across the boards.

Technical Data:

Varietal Composition:	100% Chardonnay	pH:	3.65
Harvest Date:	September 14, 2013	Acid:	0.70g/100 ml
Brix at Harvest:	25.2	Free & Total SO ₂ :	32/78 ppm
Alcohol:	14.5%	Bottling Date:	April 28, 2015
Residual Sugar:	24 mg/100 ml (0.02%)		



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	2013
VARIETY	CHARDONNAY
COMPOSITION	100% CHARDONNAY
HARVEST DATE	14 SEPTEMBER 2013
BRIX AT HARVEST	25.2
FERMENTATION	FERMENTED COLD (45-52°F) IN STAINLESS STEEL
FERMENTATION	30 DAYS
PRESSING METHOD	MEMBRANE TO 0.4 BARS
OAK PROFILE	100% NEUTRAL FRENCH OAK
	15 MONTHS - 70% ML COMPLETE
BOTTLE PREPARATION	BENTONITE FINED, COLD STABILIZED, STERILE FILTERED
BOTTLING DATE	28 APRIL 2015
ALCOHOL	14.5%
RESIDUAL SUGAR	24 mg/100ml (0.02%) - DRY
pH	3.65
TOTAL ACID	0.70 g/100ml
FREE AND TOTAL SO₂	32/78 ppm

GROWING SEASON The highlight (or lowlight depending how one judges) of the season was our continued California drought. Moving into its second strong year, dry weather prevailed for the entire 2013 growing season, which placed undue pressure on struggling vines. Results were limited quantities of our 10 varietals but of the limited amounts harvested - quality was high with blockbuster concentrated flavors across the boards.

COLOR Pale, golden straw.

AROMA Integrated oak and fruit aromas of ripe pineapple/butterscotch and coconut. Also, nice citrus notes and steely minerality.

PALATE Juicy crisp apple, with a meyer lemon zesty mouth feel. Elegant and ever present Cachagua minerality combines with grapefruit/lemon/lime. Pair this French Chablis style Chardonnay with foods that are lean and bright like the wine: oysters, ceviche, tuna sandwiches, crab or shrimp salad with citrus, even Caesar salad.