

ESSER WINES

2013 SAUVIGNON BLANC

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

2013 turned out to be an almost picture perfect year with ample winter and spring rains. After a good set the summer temperatures were moderate with no prolonged heat spikes. Cool afternoon breezes from the Pacific allowed the grapes to mature evenly attaining full flavors, ideal sugar levels as well as bright acidity. The sustainably-farmed fruit came from the best blocks of the cool Riverview and the warmer Viento vineyards. The grapes were harvested at dawn and transported for whole cluster pressing with minimal skin contact. The two varietals were fermented separately in stainless steel tanks without any malolactic fermentation. The final blend was determined only after a number of trial blends with the addition of Semillon from the Viento Vineyard.

COLOR

Pale straw with brilliant clarity.

AROMA

Expressing passion fruit and figs, with bright aromas of citrus and melon flavors.

PALATE

Fresh, crisp and lively on the palate. Flavors of tropical fruits including gooseberries, figs, lemon, lime and honeydew melon are followed by a crisp finish with good length.

Blend: 94% Sauvignon Blanc, 6% Semillon
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 7.4 g/L
Acidity: 5.0 meq/L
ph: 3.33

2012 WINEENTHUSIAST 86 Point, Best Buy
Double Silver International / National Medals

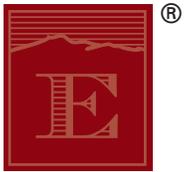
2013 BTI 90 Point, Gold Medal & Best Buy



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ESSER WINES

2013 MERLOT

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

2013 turned out to be a vintage without too many problems for the vineyard crews. Ample winter and spring rains followed with normal bud break and a good set, followed with moderate temperatures during the summer months and absent of any long heat spikes. The cool winds in the late afternoon and early morning fog allowed the grapes to mature evenly, brimming with full flavors and bright acidity. The fruit was harvested from three vineyard blocks of the San Lucas vineyard at dawn and transported to the crush pad for triage and de-stemming. The Merlot lots underwent a cold soak for up to two days with two pump-overs a day, extracting flavors and color. After inoculation and during the fermentation, the wine was pumped over every other day. The wine remained on the skin for 17 days before being pressed off gently and oak aged in French barrels for 5–6 months with one racking after 3 months.

COLOR

Garnet color.

AROMA

Intense aromas of dark fruit, dried herbs and spice.

PALATE

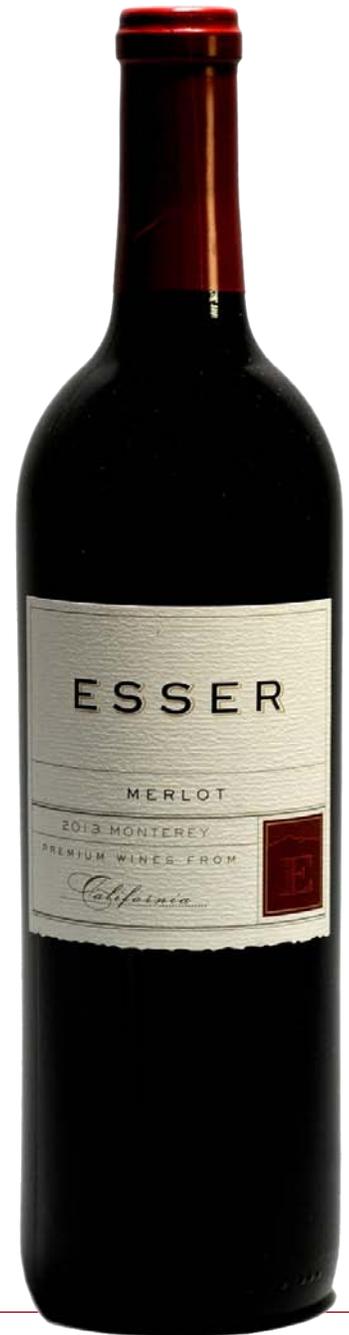
Rich and polished mouth-feel with luscious berry flavors of cherries, blackberries and spice, vanilla and plums, integrated with plush tannins and a long lingering finish.

Blend: 100% Merlot
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 9.1 g/L
Acidity: 8.5 meq/L
pH: 3.55

2012 WINEENTHUSIAST 91 Point, Best Buy

2013 OCWS Silver Medal

2013 BTI 91 Point, Gold Medal & Best Buy



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ESSER WINES

2013 CABERNET SAUVIGNON

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The growing season was exceptional without too much measurable rain or prolonged heat spikes that could have adversely affected the vintage. The fruit was sourced from sustainably farmed vineyards in San Lucas, Hames Valley and Arroyo Seco. The southern regions of Monterey benefit from warm days and cool Pacific Ocean breezes in the late afternoon. The fruit was picked in the early morning hours and processed at the nearby winery. The clusters were triaged and de-stemmed before being transferred to stainless tanks. Some lots were cold soaked to extract flavors and color with two pump overs a day. Once inoculation was initiated the pump overs were reduced to once a day and stopped after 10 days, just before completed fermentation. The wine remained on the skins for 18–20 days, then pressed off gently and aged in French oak barrels for 7–8 months prior to working on the final assemblage of the different lots and varietals.

COLOR

Deep garnet color.

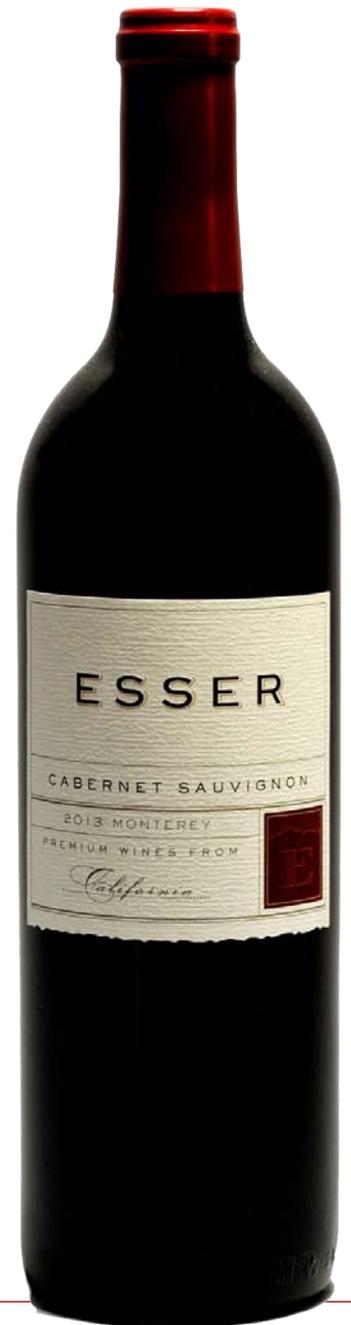
AROMA

Deep aromas of black cherry, blackberry, plum, dark chocolate and oak spice.

PALATE

Mouth-filling flavors of black fruits, cacao and vanilla are harmonized with integrated tannins with a finish of ripe fruit and subtle spices with a lingering finish.

Blend: 79% Cabernet Sauvignon, 11% Petite Sirah, 10% Merlot
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 6.4 g/L
Acidity: 13 meq/L
pH: 3.58



2012 WINEENTHUSIAST 86 Point

BTI 93 Point, Gold International Medal & Best Buy

2013 Silver Medal, California State Fair Commercial Wine Competition

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