



ESSER WINES

2012 SAUVIGNON BLANC

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The 2012 harvest followed a rather challenging year. Ample rain in spring followed by a summer without any prolonged heat spikes and cool afternoon breezes from the Pacific allowed the grapes to obtain full sugar and flavor maturity as well as bright acidity. The sustainably-farmed fruit came from the Riverview and Viento vineyards and the warmer San Lucas Vineyard. The grapes were harvested at dawn, transported for whole cluster pressing and de-stemmed with minimal skin contact. There was no malolactic fermentation.

COLOR

Pale straw with brilliant clarity.

AROMA

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

PALATE

Fresh, crisp and lively on the palate. Flavors of lemon, lime and honeydew melon are paired with a subtle note of fresh cut grass, followed by a crisp finish with good length.

Blend: 100% Sauvignon Blanc
Appellation: Monterey County
Alcohol: 13.1%
Residual Sugar: 5.0 g/L
Acidity: 6.0 g/L
pH: 3.44

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



[855] 451 2953 | www.ESSERVINEYARDS.com

Proud Member of the California Wine Institute  www.discovercaliforniawines.com

0914





ESSER WINES

2012 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

A vintage growing season that was almost textbook perfect with good spring rains, an excellent set and even temperatures, without any significant heat spikes. The fruit was produced from north Monterey County's Riverview Vineyards, which benefits from hot days that are tempered in the evening by cool breezes from Monterey Bay, and the warmer Viento Vineyards to the south. This terroir is ideal for the Chardonnay, which thrives well in both sites and produces crisp and vibrant fruit. The grapes were picked in the early morning hours, transported to the nearby crush pad and whole cluster-pressed to preserve freshness. There was minimal skin contact and no malolactic fermentation.

COLOR

Pale to golden straw.

AROMA

Hints of tropical fruit aromas and accents of citrus and lemon blossom.

PALATE

Rich and round on the palate and complemented by ample acidity. Notes of lemon curd, pineapple and vanilla are followed by a pleasantly crisp finish.

Blend: 100% Chardonnay
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 6.4 g/L
Acidity: 7.8 g/L
pH: 3.45

WINEENTHUSIAST Best Buy, 91 Point
93 Point Double Gold International / National Medal & Best Buy



[855] 451 2953 | www.ESSERVINEYARDS.com

Proud Member of the California Wine Institute  www.discovercaliforniawines.com

0914





ESSER WINES

2012 PINOT NOIR

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The year 2012 was exceptional, without any measurable rains or heat spikes that could have negatively impacted the growing season. The fruit was sourced from Monterey and Arroyo Seco of Monterey County, areas that benefit from cool ocean breezes in the late afternoon and generous sunshine during the day. The well-balanced fruit was harvested at dawn and immediately shipped to the crush pad. The clusters were de-stemmed and sorted before being transferred to stainless steel tanks for cold soaking to extract color and flavors. The must was kept cool during the first couple of days while the cap was being punched down and the juice was pumped over twice a day before inoculation. The wine was fermented at between 82–85 degrees for up to 11 days and left on the skins for 15 days, then gently pressed off and aged in mostly neutral oak for 6–8 months.

COLOR

Ruby red with violet notes, medium density.

AROMA

Bing cherry and subtle notes of cola, tobacco and oak.

PALATE

Delicate and velvety in the mouth, with crisp flavors of strawberry, cherry, vanilla and clove, followed with a smooth finish of bright fruits and spice.

Blend: 100% Pinot Noir
Appellation: Monterey County
Production: 1,250 cases
Alcohol: 13.6%
Residual Sugar: 3.0 g/L
Acidity: 5.9 g/L
pH: 3.65

WINEENTHUSIAST Best Buy, 90 Point



[855] 451 2953 | www.ESSERVINEYARDS.com

Proud Member of the California Wine Institute  www.discovercaliforniawines.com

0914





ESSER WINES

2012 MERLOT

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

Following a challenging 2011 harvest, 2012 was almost textbook perfect. The growing season benefitted from ample spring rains, a good set and a summer without any heat spikes. The cool winds in the late afternoon and early morning fog allowed the grapes to mature to full ripeness, brimming with flavors and bright acidity. The berries were harvested from the vineyard blocks of the San Lucas Vineyard in early morning and shipped to the nearby crush pad for de-stemming and sorting. Most Merlot lots underwent a cold soak for up to two days with two pump-overs a day, extracting flavor and color. After inoculation and during fermentation, the juice was pumped over every other day. The wine remained for another 8–10 days on the skin before being pressed off gently and oak aged for an additional 5–6 months.

COLOR

Garnet color.

AROMA

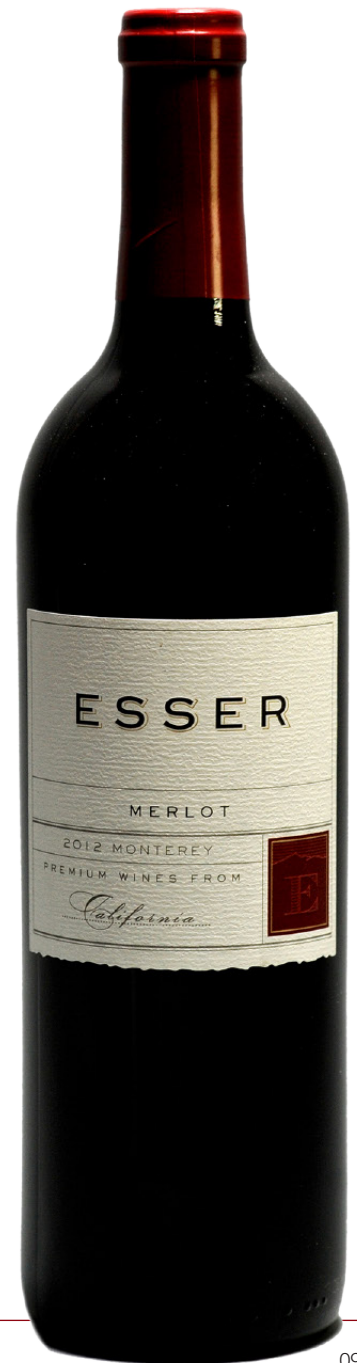
Intense aromas of dark fruit, dried herbs and oak spice.

PALATE

Rich and polished mouth-feel with luscious flavors of cherries and spice, vanilla and dark plum, integrated with plush tannins and a long, sweet finish.

Blend: 93% Merlot, 4% Merlot and 3% Syrah
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 6.8 g/L
Acidity: 6.0 g/L
pH: 3.41

WINE ENTHUSIAST Best Buy, 91 Point
Triple Silver International / National Medals



[855] 451 2953 | www.ESSERVINEYARDS.com

Proud Member of the California Wine Institute  www.discovercaliforniawines.com

0914





ESSER WINES

2012 CABERNET SAUVIGNON

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The growing season was exceptional without much measurable rain or heat spikes that could have adversely affected the growing season. The fruit was sourced from the San Lucas and Hamas Valley vineyards of the Scheid family. The southern regions of Monterey County benefit from long warm days and cool ocean breezes in the late afternoon. The fruit was picked in the early morning hours and processed at the nearby winery. The clusters were de-stemmed and sorted before being transferred to stainless tanks. Some lots were cold soaked to extract flavor and color and the juice was pumped-over twice a day. Once inoculation was initiated, the pump-overs were reduced to once a day and stopped after 10 days. The wine remained on the skin for another 8–10 days following fermentation, then pressed off gently and aged in oak for another 7–8 months prior to working on the final blend.

COLOR

Deep garnet color.

AROMA

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

PALATE

Mouth-filling flavors of black fruits, cocoa and vanilla are balanced with integrated tannins and a lingering finish of sweet fruit and subtle spices.

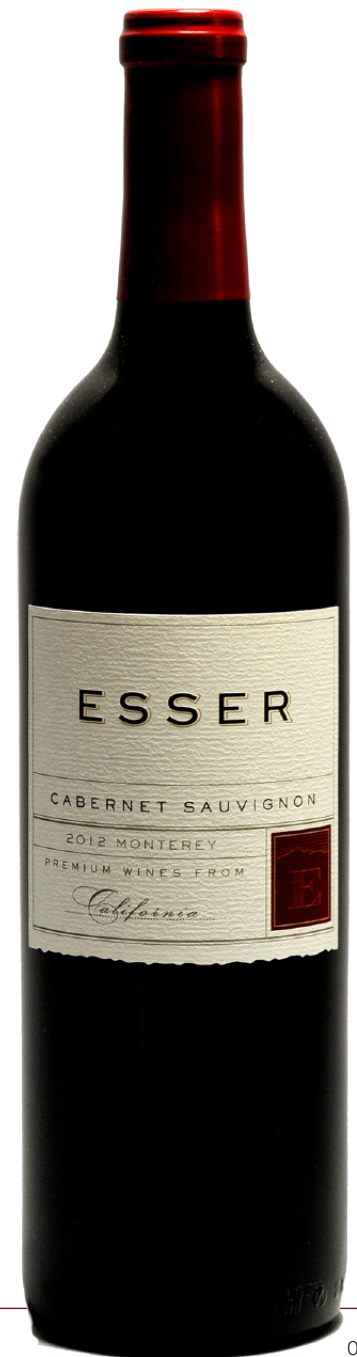
Blend: 95% Cabernet Sauvignon, 5% Merlot
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 5.1 g/L
Acidity: 5.4 g/L
pH: 3.74

WINE ENTHUSIAST 86 Point

93 Point Gold International Medal & Best Buy

[855] 451 2953 | www.ESSERVINEYARDS.com

Proud Member of the California Wine Institute  www.discovercaliforniawines.com



0914

