



ESSER WINES

2018 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

With one of the best ever growing seasons, we had very nice bud break benefiting from moderate temperatures without any major heat spikes. The cool afternoon breezes and early morning fog allow the grapes to mature nicely, brimming with well developed fruit flavors and bright acidity. The sustainably farmed grapes came from two vineyard blocks of the San Lucas vineyard. The fruit was picked in the early morning hours and immediately transported to the crush pad for triage and de-stemming. The lots undergo two days of cold soak and gentle pump overs to extract flavor and color. Following inoculation and during the fermentation, the wine is pumped over every other day for 10 days. The wine remained on the skin for 14-16 days before being pressed off and transferred into French oak barrels, where it remained for another 5 months with one racking after 2 months.

COLOR

Deep golden straw.

AROMA

Hints of tropical fruit, vanilla with a light roasted toastiness.

PALATE

Rich and round on the palate, complemented with good acidity. Notes of ripe pineapple, lemon curd, citrus and vanilla bean are gently layered for a crisp and pleasant finish.

Blend: 100% Chardonnay
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 7.1 g/L
Acidity: 5.7 meq/L
pH: 3.51

2012 WINEENTHUSIAST 91 Point, #18 in the Top 100 Best Buy
93 Point Double Gold International / National Medal & Best Buy

2015 Silver Medal, San Francisco International Wine Competition
93 Point, Gold Medal / Exceptional / Best Buy



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