



ESSER WINES

2021 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The tempered coastal climate with warm daytime temperatures and cool nights, followed by the well-known Monterey fog allowed our grapes to mature evenly, brimming with well-developed fruit flavors and bright acidity. The sustainably farmed grapes came from the vineyard blocks of San Lucas. The fruit was picked up in the early morning hours and immediately transported to the crush pad for the whole cluster pressing. The pre-chilled stainless tanks allow for the settlement of the solids before inoculation. After fermentation, Some of the wine gets transferred into 3- to 4-year-old French oak barrels for secondary malolactic fermentation, where it remains for another 3 months. The final blends of the different Lots take place in early summer following the harvest.

COLOR

Deep golden straw.

AROMA

Hints of tropical fruit, vanilla.

PALATE

With good acidity, it is full-bodied on the palate. Notes of ripe pineapple, Lemon curd, citrus, and vanilla bean are gently layered for a crisp and pleasant finish.

OAK TREATMENT

Aged for 12 weeks in 3-4 year old French oak.

Blend: 100% Chardonnay
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 1.5 g/L
Acidity: 5.7 meq/L
pH: 3.42

2018 91 Point, Gold Medal / Best Buy

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



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