



# ESSER WINES

## ACHIEVING DISTINCTION

MONTEREY COUNTY, CALIFORNIA, USA

Esser® wines are produced from the cool Central Coast Region of California and crafted from 100% sustainably farmed vineyards. These wines express the fruit, the climate, the terroir and water into a poetic expression of flavors long sought by wine connoisseurs from around the globe.

Temperature is critical for the development of flavor, fragrance and acidity — lack of heat and grapes rarely ripen; too much and the acidity, delicacy and the long lasting qualities of the grapes expressed in the finished wine are lost. Esser wines benefit from the daily cooling effect of the Pacific Ocean, creating flavorful and expressive varietals with complexity, finesse and balance. The selective vineyard sites from which Esser wines are sourced span a wide swath from Salinas Valley (Monterey County Zone 1-4) and reflects the cool ocean influence, allowing the grapes to ripen slowly and evenly.



The grapes for Esser Wines are processed expeditiously in a modern winery facility in Greenfield, situated close to the vineyard source. After blending, the finished wine is transported in temperature controlled trucks to southern Napa for bottling, followed by aging in temperature controlled warehouse facilities of the Napa Valley.

Under the new ownership and with a team of seasoned professionals, Esser Vineyards is positioned as one of the premium Central Coast producers creating award winning Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon. Esser wines offer Old World elegance, and express terroir as well as exceptional varietal character.



**“Wine makes daily living easier, less hurries, with fewer tensions and more tolerance.”**

— BENJAMIN FRANKLIN



**SAUVIGNON BLANC**, a blend from the cool Riverview and Viente vineyards and a small percentage from the warmer San Lucas vineyards, expressing passion fruit, with bright aromas of citrus and melon. It is 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.

Food Pairings: Pair with oysters, clams, mussels, grilled chicken, seafood and white pasta dishes.  
Appellation: Monterey County

**2013 WINEENTHUSIAST Best Buy**  
**2013 BTI 90 Point, Gold Medal & Best Buy**



**CHARDONNAY**, produced from fruit of the cool Riverview and Viente vineyards in the north of Salinas Valley. Hints of tropical fruit aromas and accents of citrus and lemon blossom. 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.

Food Pairings: Perfect with roasted chicken, seafood or pasta dishes.  
Appellation: Monterey County

**2012 93 Point Double Gold International / National Medal & Best Buy**  
**2015 BTI 93 Point, Gold Medal / Exceptional / Best Buy**



**CABERNET SAUVIGNON**, produced from lots from San Lucas and the most southern location Hames Valley vineyards. The blend elicits deep aromas of black cherry, plum, dark chocolate and oak spice. Mouth filling flavors of black fruits, cocoa and vanilla are balanced with integrated tannins and a lingering finish of sweet fruit and subtle spices.

Food Pairings: A broad range of food groups from burgers, to beef roasts, game and red pasta dishes.  
Appellation: Monterey County

**2012 93 Point Gold International Medal & Best Buy**  
**2013 BTI 90 Point, Gold Medal / Exceptional / Best Buy**



**MERLOT**, is a blend of different lots from the San Lucas vineyard showcasing intense aromas of dark fruit, dried herbs and oak spice. It has a rich and polished mouth-feel with luscious flavors of cherries and spice, vanilla and dark plum, and is integrated with plush tannins and a long, sweet finish.

Food Pairings: Pairs well with barbecued ribs, lamb, beef roast and red pasta dishes.  
Appellation: Monterey County

**2012 WINEENTHUSIAST 91 Point, Best Buy**  
**2013 OCWS Silver Medal**  
**2013 BTI 91 Point, Gold Medal & Best Buy**



**PINOT NOIR**, crafted from selective lots of Pommard and Dijon clones from the Riverview and Viente vineyards. Bright aromas of Bing cherry and subtle notes of cola, tobacco and oak. It is delicate and velvety in the mouth, with crisp flavors of strawberry, cherry, vanilla and clove, followed with a smooth finish with bright fruits and spice.

Food Pairings: Perfect with lamb, roasted beef, red pasta and wild salmon.  
Appellation: Monterey County

**2012 WINEENTHUSIAST 90 Point, Best Buy**  
**2014 BTI 90 Point, Gold Medal / Exceptional / Best Buy**