



ESSER WINES

ACHIEVING DISTINCTION

MONTEREY COUNTY, CALIFORNIA, USA

Esser® wines are produced from the cool Central Coast Region of California and crafted from sustainably farmed vineyards of the Scheid family that realized the potential of the growing region over 40 years ago. The wines express true varietal characteristics that are a reflection of the terroir, resulting 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 of the

Scheid family span from the north of the Salinas Valley Riverview (Region 1) and Viento (Region 2) to the south of San Lucas (Region 3) and Hames Valley (Region 4), just north of the San Luis Obispo County line.



The Scheid family is considered one of the top stewards of vineyard land in Monterey County and is well known for their environmentally sound farming practices, their social equity with their employees and economic viability to the Salinas Valley. The grapes are processed expeditiously in the modern winery facility in Greenfield, the center of their vineyard holding. After blending the “Best of the Best”, 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

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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

Alcohol: 13.5%; Residual Sugar: 7.4 g/L; Acidity: 5.0 meq/L; pH: 3.33

2012 WINEENTHUSIAST BEST BUY, 86 Point

2013 Beverage Tasting Institute GOLD MEDAL & BEST BUY, 90 Point



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

Alcohol: 13.5%; Residual Sugar: 6.4 g/L; Acidity: 7.8 g/L; pH: 3.45

2012 WINEENTHUSIAST BEST BUY, 91 Point

93 Point Double Gold International / National Medal & BEST BUY



CABERNET SAUVIGNON, produced from lots from San Lucas and the most southern location Hamas 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

Alcohol: 13.5%; Residual Sugar: 5.1 g/L; Acidity: 5.4 g/L; pH: 3.74

2012 WINEENTHUSIAST 86 Point

93 Point Gold International Medal & 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

Alcohol: 13.5%; Residual Sugar: 9.1 g/L; Acidity: 8.5 meq/L; pH: 3.55

2012 WINEENTHUSIAST BEST BUY, 91 Point

2013 Beverage Tasting Institute GOLD MEDAL & BEST BUY, 91 Point



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

Alcohol: 13.5%; Residual Sugar: 7.1 g/L; Acidity 11.7 meq/L; pH 3.69

2012 WINEENTHUSIAST BEST BUY, 90 Point

2012 Beverage Tasting Institute GOLD MEDAL & BEST BUY, 90 Point