



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.

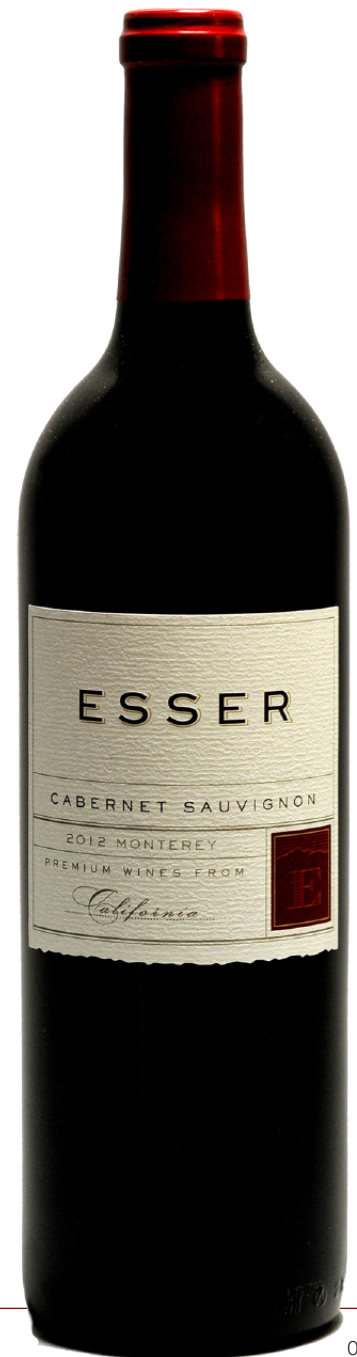
Blend: 95% Cabernet Sauvignon, 5% Merlot
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 5.1 g/L
Acidity: 5.4 g/L
pH: 3.74

WINE ENTHUSIAST 86 Point

93 Point Gold International Medal & Best Buy

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