



ESSER WINES

2012 MERLOT

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

Following a challenging 2011 harvest, 2012 was almost textbook perfect. The growing season benefitted from ample spring rains, a good set and a summer without any heat spikes. The cool winds in the late afternoon and early morning fog allowed the grapes to mature to full ripeness, brimming with flavors and bright acidity. The berries were harvested from the vineyard blocks of the San Lucas Vineyard in early morning and shipped to the nearby crush pad for de-stemming and sorting. Most Merlot lots underwent a cold soak for up to two days with two pump-overs a day, extracting flavor and color. After inoculation and during fermentation, the juice was pumped over every other day. The wine remained for another 8–10 days on the skin before being pressed off gently and oak aged for an additional 5–6 months.

COLOR

Garnet color.

AROMA

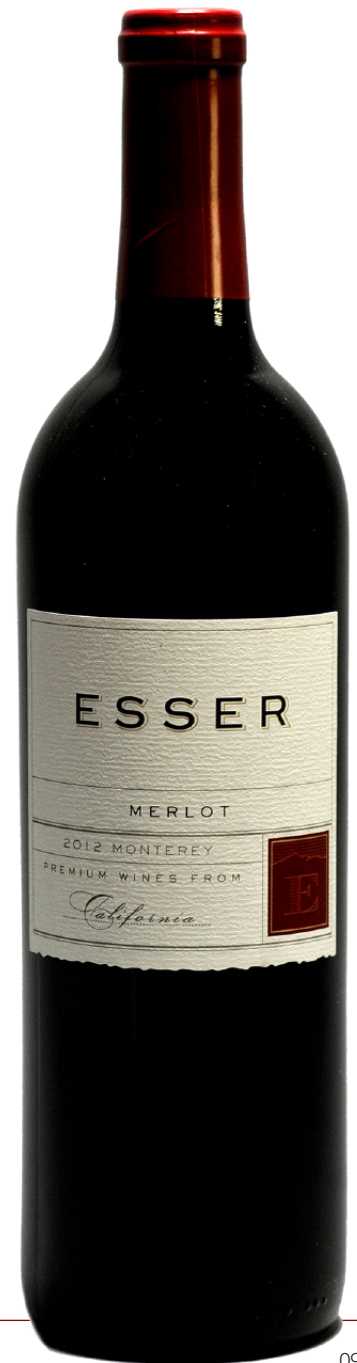
Intense aromas of dark fruit, dried herbs and oak spice.

PALATE

Rich and polished mouth-feel with luscious flavors of cherries and spice, vanilla and dark plum, integrated with plush tannins and a long, sweet finish.

Blend: 93% Merlot, 4% Merlot and 3% Syrah
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 6.8 g/L
Acidity: 6.0 g/L
pH: 3.41

WINE ENTHUSIAST Best Buy, 91 Point
Triple Silver International / National Medals



[855] 451 2953 | www.ESSERVINEYARDS.com

Proud Member of the California Wine Institute  www.discovercaliforniawines.com

0914

