



ESSER WINES

2012 PINOT NOIR

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The year 2012 was exceptional, without any measurable rains or heat spikes that could have negatively impacted the growing season. The fruit was sourced from Monterey and Arroyo Seco of Monterey County, areas that benefit from cool ocean breezes in the late afternoon and generous sunshine during the day. The well-balanced fruit was harvested at dawn and immediately shipped to the crush pad. The clusters were de-stemmed and sorted before being transferred to stainless steel tanks for cold soaking to extract color and flavors. The must was kept cool during the first couple of days while the cap was being punched down and the juice was pumped over twice a day before inoculation. The wine was fermented at between 82–85 degrees for up to 11 days and left on the skins for 15 days, then gently pressed off and aged in mostly neutral oak for 6–8 months.

COLOR

Ruby red with violet notes, medium density.

AROMA

Bing cherry and subtle notes of cola, tobacco and oak.

PALATE

Delicate and velvety in the mouth, with crisp flavors of strawberry, cherry, vanilla and clove, followed with a smooth finish of bright fruits and spice.



Blend: 100% Pinot Noir
Appellation: Monterey County
Production: 1,250 cases
Alcohol: 13.6%
Residual Sugar: 3.0 g/L
Acidity: 5.9 g/L
pH: 3.65

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