



ESSER WINES

2013 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

A perfect growing season with ample spring rains, good bud break and set. The temperatures were seasonal average without any prolonged heat spikes. The wine was produced from sustainably farmed vineyards of Arroyo Seco and northern Monterey County's Riverview vineyards that benefit from hot days that are tempered in late afternoon by cool breezes from the Pacific Ocean. The terroir is ideally suited to grow Chardonnay which thrives well in both sites that are well known to produce crisp and vibrant fruit. The grapes were picked in the early morning hours, transported to the nearby crush pad and immediately whole cluster-pressed to preserve freshness. There was minimal skin contact and following fermentation 25% of the wine was transferred into French oak barrels for secondary malolactic fermentation. Final blends of the different lots take place during the summer months following the harvest.

COLOR

Pale to golden straw.

AROMA

Hints of tropical fruit aromas, vanilla and accents of citrus and lemon blossom.

PALATE

Rich and round on the palate, complemented with ample acidity. Notes of lemon curd, pineapple, citrus and vanilla are followed by a pleasant crisp finish with good length.

Blend: 100% Chardonnay
Appellation: Monterey County
Alcohol: 14%
Residual Sugar: 7.5 g/L
Acidity: 5.7 meq/L
pH: 3.39



2012 AWARDS

WINEENTHUSIAST BEST BUY, 91 Point

93 Point Double Gold International / National Medal & BEST BUY

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