



ESSER WINES

2013 PINOT NOIR

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

2013 was an almost picture perfect growing season. Reasonable winter and spring rains, a good start and no prolonged heat spikes during the summer months made this an almost worry free vintage for the viticulturists. The fruit was sourced from six sustainably farmed vineyard blocks from Monterey and Arroyo Seco of Monterey County, areas that benefit from the cool late afternoon breezes of the Pacific Ocean and the generous sunshine during the day. The well balanced fruit of Pommard and Dijon clones was harvested in the early morning hours and shipped immediately to the nearby crush pad. The clusters were triaged and de-stemmed before transferring into pre-chilled 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 punched down and the juice pumped over twice a day before inoculation. The different lots were fermented between 82-86 degrees for up to 11 days and left on the skin for 16 days, then gently pressed off and aged in neutral French oak for up to 6 months.

COLOR

Ruby red with violet notes, medium density.

AROMA

Bing cherry, ripe strawberry and raspberry with subtle notes of cola, tobacco and oak.

PALATE

Bursting with ripe fruit, delicate and velvety in the mouth with crisp berry flavors, cherry, vanilla and clove, followed with a smooth and lingering finish.

Blend: 100% Pinot Noir (Pommard and Dijon Clone)
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 7.1 g/L
Acidity: 11.7 meq/L
pH: 3.69



2012 AWARDS

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