



# ESSER WINES

## 2014 CABERNET SAUVIGNON

MONTEREY COUNTY, CALIFORNIA, USA

### WINEMAKING

The growing season was exceptional without too much measurable rain or prolonged heat spikes that could have adversely affected the vintage. The fruit was sourced from sustainably farmed vineyards in San Lucas, Hames Valley and Arroyo Seco. The southern regions of Monterey benefit from warm days and cool Pacific Ocean breezes in the late afternoon. The fruit was picked in the early morning hours and processed at the nearby winery. The clusters were triaged and de-stemmed before being transferred to stainless tanks. Some lots were cold soaked to extract flavors and color with two pump overs a day. Once inoculation was initiated the pump overs were reduced to once a day and stopped after 10 days, just before completed fermentation. The wine remained on the skins for 18–20 days, then pressed off gently and aged in French oak barrels for 7–8 months prior to working on the final assemblage of the different lots and varietals.

### COLOR

Deep garnet color.

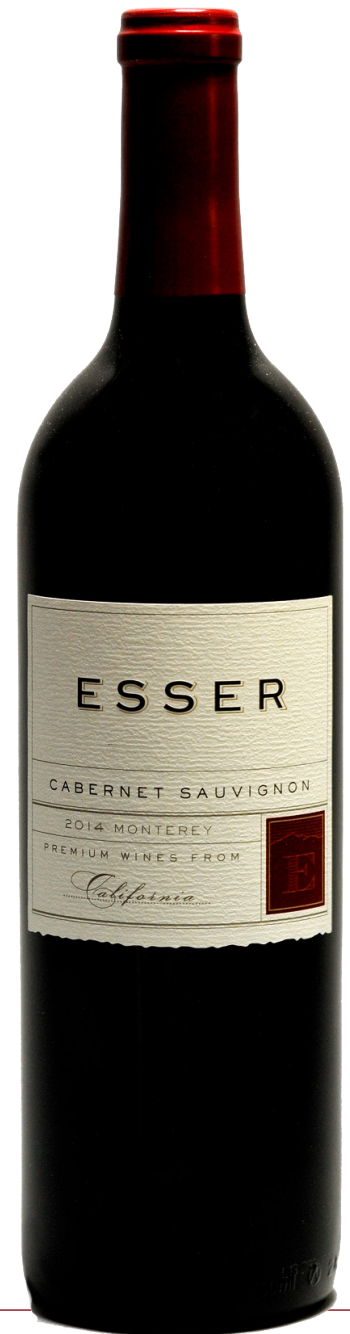
### AROMA

Deep aromas of black cherry, blackberry, plum, dark chocolate and oak spice.

### PALATE

Mouth-filling flavors of black fruits, cacao and vanilla are harmonized with integrated tannins with a finish of ripe fruit and subtle spices with a lingering finish.

Blend: 79% Cabernet Sauvignon, 11% Petite Sirah, 10% Merlot  
Appellation: Monterey County  
Alcohol: 13.5%  
Residual Sugar: 6.4 g/L  
Acidity: 13 meq/L  
pH: 3.58



**2012 WINEENTHUSIAST 86 Point**

**BTI 93 Point, Gold International Medal & Best Buy**

**2013 Silver Medal, California State Fair Commercial Wine Competition**

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