



ESSER WINES

2014 PINOT NOIR

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The lack of winter and spring rains caused real concern for vineyard managers as we entered the sixth year of drought that has gripped all of California's agriculture. With a lack of moisture in the ground and almost empty reservoirs the health of the vines was on everyone's mind. Bud break and set followed with average temperatures during the growing season and no prolonged heat spikes that would have harmed the vineyards. The sustainably farmed fruit was sourced from six different vineyard blocks of Monterey and Arroyo Seco of Monterey County that benefit from generous sunshine and cool late afternoon breezes and layers of fog that move in from the Pacific Ocean, the air conditioning unit of the Central Coast region. 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 flavor and color. 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 separately between 82–86 degrees for up to 11 days and left on the skin for 15–16 days, then gently pressed off and aged for up to 6 months in French barriques.

COLOR

Ruby red with violet notes, medium density.

AROMA

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

PALATE

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

Blend: 100% Pinot Noir
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 6.9 g/L
Acidity: 15.0 meq/L
pH: 3.69



2014 BTI 90 Point, Gold Medal / Exceptional / Best Buy

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