



ESSER WINES

2016 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

With another good growing season, we had very nice Bud break benefiting from moderate temperatures without any major heat spikes. The cool afternoon breezes and early morning fog allow the grapes to mature nicely, brimming with well developed fruit flavors and bright acidity. The sustainably farmed grapes came from two vineyard blocks of the San Lucas vineyard. The fruit was picked in the early morning hours and immediately transported to the crush pad for triage and de-stemming. The lots undergo two days of cold soak and gentle pump overs to extract flavor and color. Following inoculation and during the fermentation, the wine is pumped over every other day for 10 days. The wine remained on the skin for 14-16 days before being pressed off and transferred into French oak barrels, where it remained for another 5 months with one racking after 2 months.

COLOR

Nice golden straw.

AROMA

Hints of tropical fruit, vanilla with a light roasted toastiness.

PALATE

Rich and round on the palate, complemented with good acidity. Notes of ripe pineapple, lemon curd, citrus and vanilla bean are gently layered for a crisp and pleasant finish.

Blend: 100% Chardonnay
Appellation: Monterey County
Alcohol: 13.59%
Residual Sugar: 7.1 g/L
Acidity: 5.7 meq/L
pH: 3.6

2012 WINEENTHUSIAST 91 Point, #18 in the Top 100 Best Buy
93 Point Double Gold International / National Medal & Best Buy

2015 Silver Medal, San Francisco International Wine Competition
93 Point, Gold Medal / Exceptional / Best Buy



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ESSER WINES

2016 MERLOT

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

2016 turned out to be a vintage without too many problems for the vineyard crews. Ample winter and spring rains followed with normal bud break and a good set, followed with moderate temperatures during the summer months and absent of any long heat spikes. The cool winds in the late afternoon and early morning fog allowed the grapes to mature evenly, brimming with full flavors and bright acidity. The fruit was harvested from three vineyard blocks of the San Lucas vineyard at dawn and transported to the crush pad for triage and de-stemming. The Merlot lots underwent a cold soak for up to two days with two pump-overs a day, extracting flavors and color. After inoculation and during the fermentation, the wine was pumped over every other day. The wine remained on the skin for 17 days before being pressed off gently and oak aged in French barrels for 5–6 months with one racking after 3 months.

COLOR

Garnet color.

AROMA

Intense aromas of dark fruit, dried herbs and spice.

PALATE

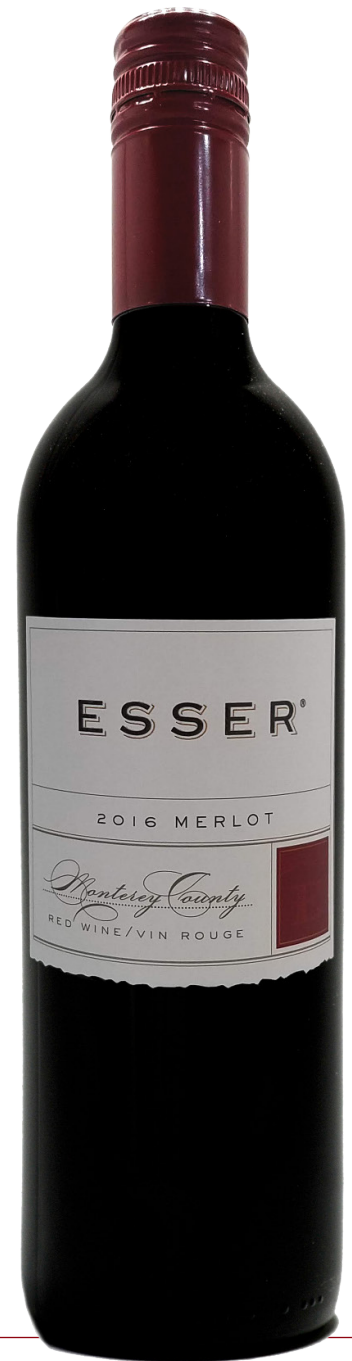
Rich and polished mouth-feel with luscious berry flavors of cherries, blackberries and spice, vanilla and plums, integrated with plush tannins and a long lingering finish.

Blend: 83.0% Merlot, 11.7% Syrah, 3.4% Cabernet Sauvignon
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 9.1 g/L
Acidity: 8.5 meq/L
pH: 3.55

2012 WINEENTHUSIAST **91 Point, Best Buy**

2013 OCWS **Silver Medal**

2013 BTI **91 Point, Gold Medal & Best Buy**



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