



ESSER WINES

2015 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

The harvest was earlier and lighter than in prior years, yet the quality was not suffering. The unusual weather patterns and effects of the drought caused some stress on the vines, which lead to conservation in flavors, resulting in rich, complex and balanced wine. The fruit came from sustainably farmed vineyards in northern Monterey County's Riverview and Arroyo Seco vineyards that benefit from hot days that are tempered by the cool afternoon breezes from the Pacific Ocean. The two vineyard sites are well known to produce crisp and vibrant fruit ideally suited for Chardonnay. The fruit arrived at the crush pad after early morning picking and immediately whole cluster pressed. There was minimal skin contact and after fermentation 25% of the wine was transferred into French oak barrels for secondary malolactic fermentation. Final blends of the different suitable lots take place in early summer following the harvest.

COLOR

Pale to golden straw.

AROMA

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

PALATE

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

Blend: 100% Chardonnay
Appellation: Monterey County
Alcohol: 13%
Residual Sugar: 7.5 g/L
Acidity: 5.7 meq/L
pH: 3.39

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

2015 PINOT NOIR

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

With a little better winter in the late spring we had less concern from the vineyard managers as we finally entered the tail end of 6 years of drought that gripped all of California's agriculture. With a slight increase of moisture in the ground we found the health of the vines to improve. Bud break improving with average temperatures during the growing season and no prolonged heat spikes improved the yields with 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 natural air conditioning of the Central Coast region. The well balanced fruit of Pommard and Dijon clones were 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 15–18 days, then gently pressed off and aged for up to 6 months in French barriques.

COLOR

Sweet Ruby Red with violet notes, Light to Medium density.

AROMA

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

PALATE

Bursting with optimum ripe fruit, delicate and velvety in the mouth with bountiful berry flavors, cherry, vanilla and clove, followed with a soft 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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