



# ESSER WINES

## 2018 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

### WINEMAKING

Good winter and early spring rains started the growing seasons off well. The tempered coastal climate with warm daytime temperatures and cool nights, followed with the well known Monterey fog allowed the grapes to mature evenly, 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 whole cluster pressing. The pre-chilled stainless tanks allow for the settlements of the solids before inoculation. After fermentation, some of the wine gets transferred into 3-4-year-old French Oak barrels for secondary malolactic fermentation where it remains for another 3 months. The final blends of the different lots take place in early summer following the harvest.

### COLOR

Deep 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.

### OAK TREATMENT

Aged for 12 weeks in 3-4 year old French oak.

Blend: 100% Chardonnay  
Appellation: Monterey County  
Alcohol: 13.5%  
Residual Sugar: 1.8 g/L  
Acidity: 5.7 meq/L  
pH: 3.55

**2018 91 Point, Gold Medal / Best Buy**

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



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# ESSER WINES

## 2018 SAUVIGNON BLANC

MONTEREY COUNTY, CALIFORNIA, USA

### WINEMAKING

2018 was an exceptional growing season with ample winter and early spring rains. The summer temperatures were moderate without any prolonged heat spikes. The cool afternoon breezes from the Pacific allowed the grapes to mature evenly attaining full flavors, ideal sugar levels as well as bright acidity. The sustainably-farmed fruit came from the superior blocks of cool Riverview and warmer Viento vineyards. The grapes were harvested at dawn and transported for whole cluster pressing with minimal skin contact. The two fields were fermented separately in stainless steel tanks without any malolactic fermentation. The final blend was determined only after a number of trial blends with the addition of Semillon from the Viento Vineyard to finish off this outstanding, well balanced, 2018 Sauvignon Blanc.

### COLOR

Warm, golden shine with brilliant clarity.

### AROMA

Expressing passion fruit, with bright aromas of citrus, lemon and melon flavors.

### PALATE

Fresh, crisp and lively on the palate. Flavors of tropical fruits including gooseberries, lemon, lime and honeydew melon are followed by a crisp finish with good length.

Blend: Sauvignon Blanc and Semillon  
Appellation: Monterey County  
Alcohol: 13.0%  
Residual Sugar: 1.6 g/L  
Acidity: 4.6 meq/L  
ph: 3.36

**2012 WINEENTHUSIAST 86 Point, Best Buy**  
**Double Silver International / National Medals**

**2013 BTI 90 Point, Gold Medal & Best Buy**

**2014 WINEENTHUSIAST 87 Point, Best Buy**

**2017 Silver Medal, San Francisco Chronicle Wine Competition**



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