



ESSER WINES

2017 CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA, USA

WINEMAKING

This premium Paso Robles Esser Cabernet Sauvignon was produced from sustainably farmed vineyards in picturesque Paso Robles County. These grapes benefit from a long growing season, abundant sunshine, and cool evening breezes, resulting in a wine that expresses terroir and true varietal character. The growing season was excellent without too much rain or extended heat. The fruit was picked in the early morning hours and processed at the nearby winery to be aged in both American Oak 20% and New Hungarian Oak 20% for 6 months.

COLOR

A rich deep purple with garnet hue.

AROMA

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

PALATE

This Cabernet expresses intense fragrances of black currants, ripe black cherries and blackberries with notes of violets, rich mocha and dried spices. It's a big, rich wine with velvety tannins, laced with nuances of cedar, clove and vanilla bean and tarragon, leading to a long smooth finish.

Blend: ~88% Cabernet Sauvignon, 6% Petite Sirah, 6% Petit Verdot
Alcohol: 14.0%
Residual Sugar: 5.3 g/L
Acidity: 12 meq/L
pH: 3.66





ESSER WINES

2017 SAUVIGNON BLANC

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

2017 turned out to be a super year with ample winter and spring rains. The summer temperatures were moderate with no prolonged heat or cold 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 very best blocks of the cool Riverview and the 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 wine.

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: 93.7% Sauvignon Blanc, 3.2% Semillon, 3.1% Mixed White
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 7.4 g/L
Acidity: 5.0 meq/L
ph: 3.33

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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ESSER WINES

2017 SAUVIGNON BLANC

CENTRAL COAST, CALIFORNIA, USA

WINEMAKING

This very special release of Esser Sauvignon Blanc reflects the diversity of two distinctive different climates and soils from Monterey County, to the limestone laden Templeton Gap area and warmer, sandy, river-influence of the eastern regions. The blending of this Sauvignon Blanc from these various vineyards within these unique growing areas gives it a palate of fresh tropical fruit with a hint of herbs and refreshing balance of mineral structure to round off enjoyment of a perfect glass of wine or pairing for an amazing range of cheeses, seafood or lighter options of appetizers and tapas.

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: 93.7% Sauvignon Blanc, 3.2% Semillon, 3.1% Mixed White
Appellation: Central Coast
Alcohol: 13.5% (same)
Residual Sugar: 2.0 g/L
Acidity: 6.8 g/L
pH: 3.28



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ESSER WINES

2017 CHARDONNAY

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

We had a fantastic growing season and plentiful bud break benefiting from months of moderate temperatures without any major heat or cold spikes. The cool afternoon breezes and early morning fog allowed the grapes to mature nicely, brimming with well-developed fruit flavors and bright acidity. The sustainably farmed grapes came from two vineyard blocks. The fruit was picked in the early morning and immediately transported to the crush pad for triage and de-stemming. The lots underwent 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 New French oak.

COLOR

Nice golden straw.

AROMA

Hints of tropical fruit, orange, peach, vanilla with a light roasted toast.

PALATE

Rich and full on the palate, complemented with modest acidity. Notes of ripe pineapple, lemon, citrus orange and vanilla bean are moderately layered for a crisp and enjoyable finish.

Blend: 94% Chardonnay / 6% Muscat
Appellation: Monterey County
Alcohol: 13.6%
Residual Sugar: 6.9 g/L
Acidity: 6.4 meq/L
pH: 3.3

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

2017 PINOT NOIR

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

Winter and spring with an abundance of rain brought relief for the vineyard managers following another six years of drought in California's Agriculture. With the increased moisture at the root level, the vines showed good vigor and bud break looked promising. The moderate temperatures without any prolonged heat spikes, as well as the cool late afternoon ocean breezes, helped the clusters to reach maximum ripeness and excellent tannin structure. 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

Aromas of milk chocolate, smoked honey, cranberry muffin, and engaging, medium-long caramel-laden nuts, savory herbs, and crystallized orange peel finish with moderate oak flavor. A spicy, zesty Pinot Noir with a sultry, smoky edge.

Blend: 96% Pinot Noir, 2% Syrah, 2% Petite Sirah
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 3.2 g/L
Acidity: 11.0 meq/L
pH: 3.56

2015 Silver Medal, San Francisco Chronicle Wine Competition

2017 BTI 90 Point, Gold Medal / Exceptional / Best Buy



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