



ESSER WINES

2019 PINOT NOIR

MONTEREY COUNTY, CALIFORNIA, USA

WINEMAKING

Good spring rains increased moisture at the root level, the vines showed good vigor, and the bud break looked promising. The cool ocean breezes in the late afternoon and consistent average temperatures that didn't get too hot for long periods helped the clusters get as ripe as possible and have a great tannin structure. The fruit came from three different vineyard blocks in Monterey and Arroyo Seco, both in Monterey County. These vineyards get a lot of sun, cool breezes in the late afternoon, and fog from the Pacific Ocean, which acts as a natural air conditioner for the Central Coast. 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 being transferred into pre-chilled stainless steel tanks for cold soaking to extract flavor and color. The milk was kept cool during the first couple of days while the cap was punched down and the juice was pumped over twice a day before inoculation. The different lots were fermented separately between 82 and 86 degrees for up to 10 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 chocolate, honey, and cranberry muffin, with a medium-long caramel-laden nut finish, a crystallized orange peel finish, and a moderate oak flavor. A zesty Pinot Noir with a smoky edge.

Blend: 95% Pinot Noir, 2% Syrah, 3% Petite Sirah
Appellation: Monterey County
Alcohol: 13.5%
Residual Sugar: 3.4 g/L
Acidity: 11.3 meq/L
pH: 3.62

2019 BTI 88 Point / Silver Medal / Highly Recommended / Best Buy

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



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