



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



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