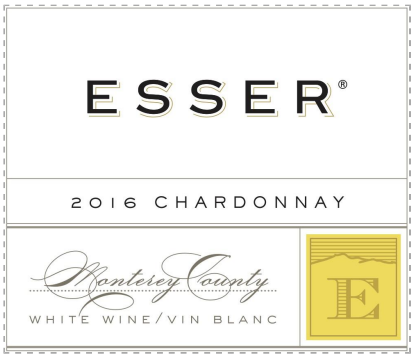
ESSER

ESSER MONTEREY COUNTY CHARDONNAY

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More About This Wine



TECHNICAL DETAILS

The Estate
Esser wines are produced from the cool Central Coast Region of California and crafted from sustainably farmed vineyards of the Scheid family that realized the potential of the growing region over 40 years ago. These wines express the fruit, the climate, the terroir and water into a poetic expression of flavors long sought by wine connoisseurs from around the globe.

Wine Making
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.

Food Suggestions
Pairs well with pork, rich fish such as salmon or tuna, vegetarian and poultry dishes.

TASTING NOTES

Produced from fruit of the cool Riverview and Viente vineyards in the north of Salinas Valley. Hints of tropical fruit, vanilla, with a light roasted toastiness. 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.

Chardonnay grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 13.5
- Class: White