



ESSER
MERLOT

PREMIUM WINES FROM CALIFORNIA

varietal *Merlot*
appellation *California*
vintage **2007**



The 2007 Esser Vineyards Merlot is comprised of three wines from three excellent growing areas. The largest component (54%), from Monterey County, benefited from the exceptional late season in Monterey, and gave us a wine with a beautiful dark color, perfectly ripe fruit, and just the right amount of spice and tobacco character. The balance of the blend included a more user-friendly, lush-textured wine from the Lodi area (42%), with forward plum and fig fruit, and a small but intense lot from the Ukiah area of Mendocino County (3%). Though small in volume, this inky, full-blooded Merlot added a great touch of deep black cherry fruit and rich mocha flavor to the final blend.

All lots were fermented in stainless steel at a maximum of 90 degrees F. All three went through malolactic fermentation immediately following alcoholic fermentation, the Monterey and Lodi wines in tank, the Mendocino component in barrel. The Monterey wine spent a little more than 8 months on American oak, while the Lodi fraction spent 6 months also on American oak. The Mendocino lot spent nearly 11 months on a mix of roughly 50% French and 50% American oak. The wine was blended and bottled in March of 2009.

Alc. 13.83%

TA: 0.62 g/100ml

pH: 3.73

With a deep garnet color and a delicious array of aromatics—from juicy cherry and cranberry to anise, cocoa and toffee—the wine shows off its varietal roots to good advantage. On the palate, it is lush and inviting in texture, while offering a fine red fruit flavor profile along with suggestions of bittersweet chocolate and caramel oak. It can be enjoyed with grilled meats, from poultry to lamb; also a perfect partner for pastas and risottos, ratatouille and hearty panini.

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