# L'ESSOR

## THE FRANCOPHILE

*An anagram of Rosé, which means "the rise" in French, L'Essor is a perfect example of the different style of wine the brothers want to bring to the broad spectrum of offerings in Paso Robles.*
*Simply referred to as "summer water" in France, L'Essor's style of rosé is fresh, bright and intended to be enjoyed now. L'Essor is crafted with Côtes de Provence rosé in mind but a personalized spin by adding a Saignée (bleed) method of Cabernet Sauvignon for soul and intensity. The Grenache is the first pick of the season and creates a delicate and delightful rose gold color. This wine is dry and crisp but balanced by the deep notes of the Cabernet Sauvignon.*

**AVA:** Adelaida

**VINEYARDS:** Rolph Family, Parrish

**DRINKING WINDOW:** Now to 2023

**ALCOHOL:** 13.5%

**FERMENTATION:** 3 weeks in Stainless Steel

**AGING:** 3 months in Stainless Steel

**RECOMMENDED CELLAR TEMPERATURE:** 55-60° F

**RECOMMENDED SERVING TEMPERATURE:** 50-52° F

**TASTING NOTES AT TIME OF RELEASE**
2020 L'Essor Rose is reminiscent of Provence with its white flower blossoms, a hint of spice, and minerality. A clean finish with perfect balance and delicious acidity.

**THE BLEND**
65% Grenache
35% Cabernet Sauvignon