

2023

BENOM
PASO ROBLES

L'ESSOR
2023

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An anagram of Rosé, which means “the rise” in French, L’Eссор is a perfect example of the different styles 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’Eссор’s style of rosé is fresh, bright, and intended to be enjoyed now. L’Eссор is crafted with Côtes de Provence rosé in mind but with a personalized spin since it is 100% direct press with no skin contact. The Grenache is the first pick of the season and creates a delicate and delightful gold color. This wine is dry and crisp but balanced by the deep notes of the Cabernet Sauvignon.

AVA: Adelaida

VINEYARDS: John Rolph, Parrish

DRINKING WINDOW: Now to 2025

ALCOHOL: 13.4%

FERMENTATION: Stainless Steel

AGING: 3 months in 92% Stainless Steel & 8% Glass Globes

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 48-52° F



TASTING NOTES AT TIME OF RELEASE

A tribute to Provence while enjoying the creative freedom of winemaking in Paso Robles, L’Eссор 2023 is a rosé without a pink hue. With a fragrant bouquet of orange blossom, sakura, and white dragon fruit, L’Eссор is a wine that is reminiscent of warm, sunny days. The first sip is marked with bright acidity and citrus notes while a soft minerality and the flavor of lychee round out the finish.



THE BLEND

85% Grenache
15% Cabernet Sauvignon