

2018



L'ESSOR

An anagram of Rosé, which means “the rise” in French, L’Eссор 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’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 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: Hawks Hill Ranch, Adelaida

DRINKING WINDOW: Now to 2021

ALCOHOL: 13.9%

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

With a pale vivid pink color, L’Eссор is racy and sharply focused on the nose, displaying an array of fresh citrus fruit and red berry qualities along with building mineral and floral nuances. Intense, tightly wound red currant, strawberry and orange zest flavors slowly deepen and spread out on the back half. The finish is very long and nervy, showing excellent clarity and resonating with floral and citrus notes.



THE BLEND

74% Grenache
26% Cabernet Sauvignon

