



## 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, Willow Creek

**VINEYARDS:** Rolph Family, Jada

**DRINKING WINDOW:** Now to 2022

**ALCOHOL:** 13.4%

**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

The 2019 L’Eссор is reminiscent of rosé from Provence with cherry blossom, white flowers, soft spice, and touch of limestone-like minerality. It’s beautifully balanced and has strong acidity with a clean, classy finish.



### THE BLEND

66% Grenache  
34% Cabernet Sauvignon