

2020



L'ESSOR

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 Rosé is reminiscent of Provence with white flower blossoms, a hint of spice, and minerality. This wine has a clean finish with perfect balance and delicious acidity.



THE BLEND

65% Grenache
35% Cabernet Sauvignon