

2021

BENOM
PASO ROBLES

L'ESSOR
2021

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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: John Wolf, Coakley, Gateway

DRINKING WINDOW: Now to 2024

ALCOHOL: 13.4%

FERMENTATION: Stainless Steel

AGING: 2 months in Stainless Steel

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 48-52° F



TASTING NOTES AT TIME OF RELEASE

The nose is awakened by fresh strawberries and Meyer lemons before finishing on a touch of dark spice. On first sip, fresh fruit gives way to bright acidity and falls into notes of alluring spices. The limestone soil brings crisp minerality lifted by ripe spring berries before a refreshing flow of seafoam salinity washes over the palate.



THE BLEND

78% Grenache
22% Cabernet Sauvignon