

2022



L' E S S O R

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, Gateway

DRINKING WINDOW: Now to 2024

ALCOHOL: 13.5%

FERMENTATION: Stainless Steel

AGING: 3 months in Stainless Steel

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 48-52° F



TASTING NOTES AT TIME OF RELEASE

A rosé reminiscent of Provence in its pastel hue, L’Eссор’s bright, citrus nose is filled with orange blossom, kumquat and honey suckle. The aromas alluding to warm summer days spent relaxing in the sun. The initial sip is bursting with citrus peel and agave nectar before plunging the palate into white dragon fruit with traces of minerality. Sweet sea water mingles with apple crisps for a refreshing mineral-driven finish.



THE BLEND

88% Grenache
12% Cabernet Sauvignon