



2024

L'ESSOR

An anagram of Rosé, which means “the rise” in French, L’Eссор is a perfect example of the different styles 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 with a personalized spin since it is 100% direct press with no skin contact. The Grenache is the first pick of the season and creates a delicate and delightful gold color. This wine is dry and crisp but balanced by the deep notes of the Cabernet Sauvignon.

AVA: Adelaida, Willow Creek

VINEYARDS: John Rolph, Coakley

DRINKING WINDOW: Now to 2028

ALCOHOL: 13.4%

FERMENTATION: Three weeks in 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

The 2024 Rosé evokes the spirit of Provence while celebrating the creative nature of winemaking in Paso Robles. Its delicate pastel hue and bouquet of orange blossom and honeysuckle offer a soft floral sweetness. Pink grapefruit and lime flower notes provide a refreshing citrus burst, balanced by hints of fresh underripe pear and bright acidity. A touch of minerality and a subtle salinity add lift and linger on the finish. Elegant, fresh, and full of character, this Rosé is both light and invigorating.



THE BLEND

82% Grenache
18% Cabernet Sauvignon