



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



2024

CONTRAST

In France, these varietals from Bordeaux, Loire, and Burgundy are competitors; in Paso Robles, their opposing terroirs and characteristics work in harmony to deliver a stunningly unique wine. Crafted in a Chablis manner, the acidity and brightness are garnered from the Chardonnay. The Sauvignon Blanc is allowed an extended ripening to bring about tropical notes. From two contrasting varietals comes a chalky wine with a richness from the stirring of the Chardonnay lees balanced by crisp fresh notes of the Sauvignon Blanc and a minerally driven, palate coating finish.

AVA: SLO Coast, Adelaida

VINEYARDS: Greengate Ranch, Spanish Springs, Parrish

DRINKING WINDOW: Now to 2032+

ALCOHOL: 13.2%

FERMENTATION: Two sweeks in stainless steel & concrete

AGING: 6 months in 53% Neutral, 17% Concrete, & 30% New French Oak

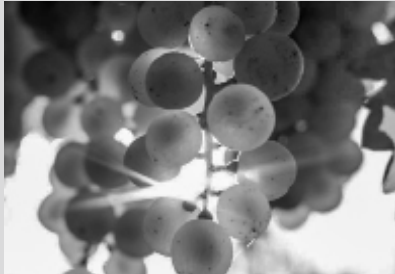
RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 52-54° F



TASTING NOTES AT TIME OF RELEASE

With a luminous golden hue, the 2024 Contrast exudes an inviting bouquet of graham cracker, pie crust, and tropical fruit. On the palate, juicy guava, vibrant tangerine, and ripe pineapple intertwine, creating a dynamic balance of tropical richness and refreshing acidity. A touch of creaminess from bâtonnage and lees contact enhances the round, velvety mouthfeel, while the oak amplifies the aromatics and structure. The result is a beautifully textured wine with an elegant, refreshing and lingering finish.



THE BLEND

84% Chardonnay
16% Sauvignon Blanc

2022



H O C

Made to reflect the native country of the brothers, Hoc embodies the sense of home and purity derived from their past. Emblematic Carignan brings bright, intense red fruits and herbal qualities complimented by a savory finish that entices the palate. Carignan's roots can be traced back to Spain and made its way into Southern France where it was planted in the Fabre family's old estate. Deepened by Syrah's dark spice and acidity and Cabernet Sauvignon's minerally driven tannins Hoc is balanced yet playful. A full-bodied, bold wine with a bright burst of flavor, this alluring blend toasts the ancestral expression of the Languedoc terroir.

AVA: Willow Creek, SLO Coast, Adelaida

VINEYARDS: Dusi, Paperstreet, Spanish Springs, Hoyt, Parrish, G2 North, Gateway

DRINKING WINDOW: 2026 to 2034+

ALCOHOL: 14%

FERMENTATION: 3 weeks in stainless steel

AGING: 18 months in 38% new French oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

The 2022 Hoc is beautifully nuanced, with a vibrant hue that reflects its expressive character. The nose draws you in with bright raspberry, fresh herbal notes, and an invigorating freshness. On the palate, savory gamey hints are balanced by lively cherry and strawberry flavors. The same freshness carries through, enhancing the red fruit profile and providing a subtle lift. The finish is long and refined, with a lasting impression of freshness and depth.



THE BLEND

56% Carignan
22% Cabernet Sauvignon
22% Syrah

2022

BENOM
PASO ROBLES

MUZE
2022

M U Z E

Poetically named Muze in honor of the wine's inspiration, Clio red blend, her Spanish roots come from the Mourvèdre known as Mataro or Monastrell in Spain. Full bodied and powerful this blend combines a classic Bordeaux style of Cabernet Sauvignon creating a showstopping wine with nuances of deep earthy structure, opulent fruit and a seamless finish. The cool climate Syrah compliments the blend by bringing beautiful freshness and a hint of spice. Muze is a mesmerizing wine with a rich, elegant body and soulful notes.

AVA: Willow Creek, Adelaida, SLO Coast

VINEYARDS: Parrish, G2 North, Gateway, Spanish Springs, G2

DRINKING WINDOW: 2026 to 2034+

ALCOHOL: 14.5%

FERMENTATION: 3 weeks in stainless steel

AGING: 18 months in 50% new French oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

The 2022 Muze is rich and expressive, showcasing a deep burgundy color. On the nose, fresh herbal notes are intertwined with wet earth and cedar. The palate reveals a captivating blend of violet and ripe plum, underscored with fresh sage and rosemary. As the wine opens, there is a gamey quality, and a touch of rhubarb adds vibrancy to the smooth, velvety texture. This indulgent wine has a lasting and powerful finish with refined tannin structure.



THE BLEND

61% Mourvèdre
30% Cabernet Sauvignon
9% Syrah

2022

BENOM
PASO ROBLES

REFLET
2022

R E F L E T

Aptly named 'Replet' to honor the way these two varietals mirror each other in power, status, and character, this blend unites two of the kings of France—Syrah from the Northern Rhône and Cabernet Sauvignon from Bordeaux. Syrah thrives in Paso Robles, developing deep, concentrated flavor and color. Cabernet Sauvignon lends structure and refined, but firm tannins. Together, they create a wine of striking balance. Replet is a tribute to tradition and terroir - a captivating expression of these noble varietals in Paso Robles.

AVA: Willow Creek, Adelaida

VINEYARDS: Hoyt, G2 North, Parrish, Gateway

DRINKING WINDOW: 2026 to 2036+

ALCOHOL: 14.8%

FERMENTATION: 3 weeks in stainless steel

AGING: 18 months in 60% new French oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

The 2022 Replet is a wine of depth and elegance, with a captivating nose of black pepper, spice and plum that immediately draws you in. The palate unveils a rich tapestry of black fruits, including dark cherry and blackberry, while the second sip reveals layers of licorice and black peppercorn. A distinct minerality adds vibrancy and layers of intrigue. The velvety mouthfeel and chalky tannins provide an elegant structure, leading to a finish that is refined and lasting.



THE BLEND

55% Syrah
45% Cabernet Sauvignon

