



2017 AKASHA

Varietals: 100% Syrah

Vineyards: Shadow Canyon (Syrah), Bien Nacido (Syrah)

Fermentation: Native Yeast, 25% Whole Cluster

Barrel: 22 months 300L French Oak 65% New

Appellation: Central Coast

Alcohol %: 16

Production: 280 Cases

Winemaking

Once again for the 2017 vintage of Akasha, we have selected barrels from vineyards in the cooler pockets of West Paso Robles as well as Bien Nacido Vineyards in Santa Barbara County. These cooler sites really shine in warm vintages like 2017 contributing beautiful characteristics of blue and black fruits, olive tapenade, and savory layers of game and spice. Each lot is fermented separately in small open tops utilizing only indigenous yeast. Small percentages of the grapes are fermented 100% whole cluster and blended with destemmed portions prior to bottling. Upon completion of fermentation lots are gently basket pressed. Aging takes place on lees in 300L French Oak barrels of which roughly 60 percent are new and the balance once used for 22 months. The wine is then blended and bottled unfiltered and unfiltered and aged for an additional 14 months prior to release. With some time in a decanter, this wine is stunning in its youth but certainly comes into its own with a couple of additional years in the cellar. Age this with confidence for 10+ years.

Accolades

Always all Syrah, the 2017 Syrah Akasha comes from the Shadow Canyon, Bien Nacido, and Full Draw vineyards and was aged in French oak for 22 months followed by another 12 months in bottle. It's not too dissimilar from the Le Devoir cuvée and has gorgeous notes of blackberries, white pepper, violets, smoked game, and spring flowers. Just about pure perfection on the palate, with full-bodied richness, a focused, elegant texture, building structure, and a great finish, it's a stunning Syrah by any measure. It's going to benefit from a year or three of bottle age and keep for over a decade. - **Jeb Dunnuck 99 points**

The 2016 vintage for Paso Robles was a beauty and Torrin's Scott Hawley has certainly made the most of it. The 2016s are some of the finest wines in the vintage and you can't go wrong with any of them. The 2017s also showed beautifully, and while I think they're a small step back over the 2016s, they're unquestionably brilliant wines in the making. The Hawleys also recently completed construction on a new winery off Peachy Canyon road, with their 2017s being the first vintage made at the new facility. In addition to the Torrin releases, the Hawleys also release a great lineup of Chardonnay and Pinot Noirs under their Lagom label, which I've also included here.

Release Date – Fall 2020

Drinking Window – 2020 (with a decant) – 2033