



2018 LE DEVOIR

Varietals: 75% Syrah / 25% Graciano

Vineyards: Hawk's Hill (Syrah) / Kruse (Syrah) / Zimmerman (Graciano)

Fermentation: Native Yeast, 100% de-stemmed

Barrel: 22 months, 300L French Oak, 50% New

Appellation: Willow Creek and Adelaida District

Alcohol %: 15.9

Production: 317 Cases

Winemaking

The west side of Paso Robles is an incredibly diverse area. Its array of aspects, soils and subtle microclimates allow winegrowers to exercise a great deal of creative freedom. For Le Devoir we've done just that. We've taken fruit from one of our warmest and earliest ripening Syrah sites and seasoned it with fruit from one of our coolest and latest ripening Syrah sites. To round it all out we've added a healthy dose of the Spanish Varietal, Graciano. This allows us to capture Syrah and its range of characteristics from blueberry to black olive backed with warm baking spices and complement it with Graciano's black fruit, and incredible acidity and freshness. As with all Torrin wines, textural significance is a key attribute and Le Devoir boast an incredible palate presence front to back. We opted to de-stem all of the fruit for this wine and the Graciano was co-fermented with the later ripening Syrah. Once again fermentation is completed utilizing native yeast and the wine is aged on lees for 20 months in 300L French Oak barrels of which 50% were new. The wine was bottled unfinned and unfiltered and given 10 months of additional bottle age prior to release. Cellar with confidence for 10+ years or decant if you plan on enjoying Le Devoir in its youth.

Accolades

N/A

Release Date – Spring 2021

Drinking Window – 2022 – 2038