



# 2018 SENESCHAL

**Varietals:** 76% Grenache / 24% Graciano

**Vineyards:** Four Hearts (Grenache) / Full Draw (Grenache) / G2(Grenache & Graciano)

**Fermentation:** Native Yeast, 10% Whole Cluster, Graciano Co-Fermented

**Barrel:** 22 months 300L French Oak, 33% New

**Appellation:** Willow Creek District

**Alcohol %:** 15.9

**Production:** 306 Cases

## Winemaking

First up for our fall release is the 2018 Seneschal. From the beginning, our winemaking style has relied heavily on following our gut. When we put together wines like Seneschal we are reminded why this has served us so well here at Torrין. The notion of blending a selection of Grenache barrels with a healthy dose of Graciano is proving to be one of our most rewarding hunches yet. The varietals are so complimentary that upon release the wine is immediately balanced and virtually seamless. Grenache from head trained vines takes center stage in this wine delivering deep red fruits, dried herbs, and a silky palate presence. The Graciano then goes to work contributing darker fruit notes and providing structure with density, tannin and acid. Each lot was fermented utilizing native yeast in small open top fermenters. The Graciano was co-fermented with a portion of the Grenache to initiate the union of the varietals. Upon completion of fermentation and a gentle basket pressing, the wines were aged in 300L French Oak barrels for 22 months. After bottling unfinned and unfiltered, the wines rests for an additional 12 months prior to release. While this wine will age gracefully for a decade or more, it is certainly a candidate to give into temptation and enjoy in its youth.

## Accolades

N/A

**Release Date** – Fall of 2021

**Drinking Window** – 2021– 2039