



## 2019 AKASHA

**Varietals:** 100% Syrah

**Vineyards:** Full Draw / G2 / Bien Nacido

**Fermentation:** Native Yeast, 15% Whole Cluster

**Barrel:** 22 months 300L French Oak, 55% New

**Appellation:** Central Coast

**Alcohol %:** 15.7

**Production:** 429 Cases

### Winemaking

We are so fortunate to be on a remarkable string of fantastic releases of Akasha here at Torrin. Every vintage, back to our inaugural release of the 2006 vintage, is still drinking beautifully. As consistent as this streak has been, a select few vintages of our signature Syrah have managed to stand out to the point where we just exhale and smile knowing that it just doesn't get any better. Long mild growing seasons like 2019 deliver stunning wines that are destined to fall into this category. Each lot was fermented separately in small open tops utilizing only native yeast. Small percentages of the grapes were fermented 100% whole cluster and blended with de-stemmed portions prior to bottling. Upon completion of fermentation, lots were gently basket pressed and aged on lees in 300L French Oak barrels of which roughly 55% were new (and the balance once used) for 22 months. The wine was then blended and bottled unfiltered and unfiltered and aged for an additional 14 months prior to release. Akasha tends to really hit its stride with a few additional years in the cellar and will no doubt age beautifully over the next 10+ years. For those looking to see what this wine is about in the near term, we recommend opening a day ahead of time or decanting for a few hours.

### Accolades

N/A

**Release Date** – Fall 2022

**Drinking Window** – 2022 (with a decant) – 2040