



2020 AKASHA

Varietals: 95% Syrah / 5% Grenache

Vineyards: Full Draw (Syrah) / Bien Nacido (Syrah)
G2 (Syrah & Grenache)

Appellation: Central Coast

Fermentation: Native Yeast, 0% Whole Cluster

Barrel: 22 months, 300L French Oak, 70% new

Alcohol %: 15.4

Production: 336 Cases

Winemaking

Syrah is remarkable in its ability to produce truly exceptional wines in a variety of growing areas around the world. These wine can be incredibly different, but give fans of Syrah an array of styles to seek out and enjoy. We have found that in small pockets along the Central Coast we hit what we would classify and a near perfect balance among those styles. We seek out the coolest pockets in what may otherwise be considered warm regions. We match them with cooler aspects and limestone soils. These unique growing pockets result in a wine that harnesses the aromatic expressions and linear freshness of Syrah from cooler climates and marries them with the density and enticing textural opulence of Syrah from warmer regions. Once fruit is harvested and sorted it rest in the cold room for roughly 5 days before native yeast conduct the primary fermentation. Following 4 – 5 weeks on skins using only punch downs for cap management, lots were gently basket pressed and aged on lees in 300L French Oak barrels of which roughly 70 percent were new for 22 months. The wine was then blended and bottled unfined and unfiltered and aged for an additional 14 months prior to release. While all Torrin wines are built to age gracefully in the cellar for years to come, the 2020 vintage provides us an opportunity to enjoy the wines with confidence in their youth.

Accolades

N/A

Release Date – Fall 2023

Drinking Window – Now – 2033