



2021 AKASHA

Varietals: 95% Syrah, 5% Grenache

Vineyards: Syrah – FULL DRAW, PADEREWSKI & BIEN NACIDO / Grenache – G2

Fermentation: Native Yeast, 20% Whole Cluster

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

Appellation: Central Coast

Alcohol %: 15.4

Production: 317 Cases

Winemaking

While Syrah was the varietal that brought us to Paso Robles 24 years ago, the wines have proven to be even more special than we had hoped for. Syrah excels in a variety of climates where it becomes a stylistic reflection of the environment in which it is grown without losing its own identity. It then finds a way to embrace the variabilities of each vintage and express them with verve and authenticity. When choosing Syrah sites, we tend to seek out north and east facing hillsides in the coolest pockets of areas otherwise considered warm regions. This provides precision and aromatic intensity without sacrificing the tactile significance of the wine. 2021 was a fantastic vintage. It was warm and consistent, but not excessively hot. The fruit was hand harvested, sorted and the majority was de-stemmed to small open top fermenters. We opted to do a small portion of Paderewski 100% whole cluster. Following a 5 day cold soak, native yeast conduct the primary fermentation. After roughly 4 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 unfiltered and unfiltered and aged for an additional 12 months prior to release. The wine is impressive young and will continue to age beautifully over the next decade or more.

Accolades

N/A

Release Date – Fall 2024

Drinking Window – 2024 (with a decant) – 2040