



2021 TSUNDERE

Varietals: 69% Cabernet Sauvignon / 6% Syrah / 5% Grenache / 20% Petit Verdot

Vineyards: Denner / Fulldraw / Bien Nacido

Fermentation: Native Yeast, 100% De-Stemmed

Barrel: 22 months 300L French Oak, 90% New

Appellation: Willow Creek District

Alcohol %: 15.2

Production: 318 Cases

Winemaking

Tsundere is unique in the Torrin line up of wines as it is the only blend we make that includes Bordeaux varietals. This intersection of Bordeaux and Rhone allows us to bring together two distinctly different families of varietals to capture an array of aromatic and flavor profiles as well as complex tannin structures. The resulting wine is incredibly layered and nuanced with a remarkable palate presence. 2021 was a fantastic vintage leaning toward the warmer end of the spectrum, but not exceptionally hot. This allowed us to pick the bulk of the fruit throughout the month of October. Lots were hand harvested, sorted and destemmed to small open top fermenters. Following a period of cold maceration, the native yeast complete the fermentation over the next 4 to 5 weeks. While the Rhone varietals receive exclusively punch downs for cap management, we include a single delistage about 1/3rd of the way through fermentation on the Bordeaux varietals. Following a gentle basket pressing, wines are aged on lees in 300L French Oak barrels for 22 month prior to bottling unfinned and unfiltered. We then allow the wines to rest for an additional 12 months in bottle prior to release. True to its namesake, Tsundere really comes into its own with time in the cellar. When enjoying the wine in its youth we recommend decanting or opening a day ahead of time if the opportunity presents itself. For those cellaring the wine, age with confidence over the next 10-15 years.

Accolades

N/A

Release Date – Fall of 2024

Drinking Window – 2024 (with a decant) – 2042