



2022 AKASHA

Varietals: 100% Syrah

Vineyards: Syrah – FULL DRAW, PADEREWSKI, G2 north, Moonspring, Bien Nacido

Fermentation: Native Yeast, 20% Whole Cluster

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

Appellation: Central Coast

Alcohol %: 15.4

Production: 340 Cases

Winemaking

The 2022 Akasha is stunning expression of Syrah built from an assembly of carefully selected individual barrels from nearly all the Syrah vineyards we work with here at Torrin. We are fortunate to work with several blocks of Syrah that reside in cooler pockets on aspects graced with high lime soils. In warmer vintages especially, this balances out the impression of intense ripeness of the fruit with sense of structure and verve in the wine that keeps it from becoming heavy handed or monolithic. For 2022 the wine navigates this beautifully with incredible aromatic intensity that complements remarkable depth of flavor all supported by the weight, full palate presence, and length that we've come to expect from Akasha. Fermentation takes place over roughly 4 – 5 weeks in open top boxes opting to incorporate only punch downs for cap management. Upon dryness each lot is gently basket pressed and barreled down in 300L French Oak barrels. The wines are then aged on lees for 22 months prior to blending and bottling unfinned and unfiltered. The wine is then aged for an additional 12 months in bottle prior to release. To enjoy the 22 Akasha in its youth, we recommend opening ahead of time or after a brief decant. Cellar with confidence over the next decade.

Accolades

N/A

Release Date – Fall 2025

Drinking Window – 2025 (with a decant) – 2045