



2022 TSUNDERE

Varietals: 60% Cabernet Sauvignon / 22% Syrah / 18% Petit Verdot

Vineyards: Denner / Moonspring

Fermentation: Native Yeast, 100% De-Stemmed

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

Appellation: Willow Creek District

Alcohol %: 15.2

Production: 345 Cases

Winemaking

Tsunderere is the only wine in the lineup here at Torrin with Bordeaux Varietals in the mix. Of course, in true Torrin form, we willingly succumb to the temptation of incorporating a healthy chunk of Syrah adding layers of interest while complexing the tannin structure and creating a more complete palate experience. For the 2022 vintage, in the cooler pockets of the Willow Creek District and Templeton Gap, the later ripening Cabernet Sauvignon and Petit Verdot weathered the late summer heat and continued to develop on the vine until harvest mid-October. Portions of the Cabernet Sauvignon were co-fermented with the Petit Verdot, while the balance of the Cab and Syrah were fermented separately. Punch downs are the primary form of cap management, a single delistage was incorporated about a third of the way through the fermentation on the Bordeaux varietals. Upon dryness, each of the lots were gently basket pressed. The wines were then aged on lees in 300L French Oak barrels for 22 months prior to blending and bottling without fining or filtration. After an additional 12 months of bottle aging the wine is released to our members. As its namesake suggests, Tsunderere will continue to develop into a more elegant and graceful version of itself with time in the cellar over the next decade or more. We recommend decanting for a few hours to help the process along if you are enjoying the wine in its youth.

Accolades

N/A

Release Date – Fall of 2025

Drinking Window – 2025 (with a decant) – 2043