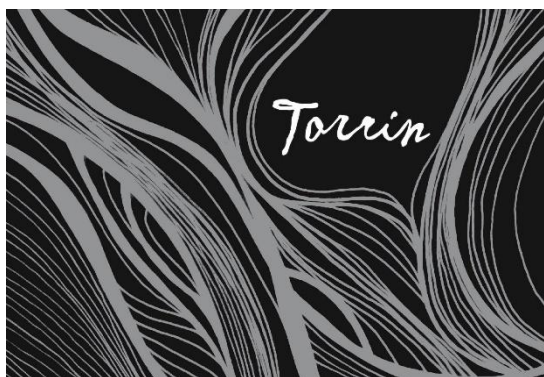




2023 AKASHA

Varietals: 100% SYRAH (FULL DRAW – PADEREWSKI – TH ESTATE)

Vineyards Paso Robles

Fermentation: Native Yeast, 20% Whole Cluster

Barrel: 22 months, 67% NEW FRENCH OAK / 33% ONCE USED
FRENCH OAK

Appellation: WILLOW CREEK DISTRICT

Alcohol %: 15.6

Production: 425 Cases

Winemaking

It's no secret that we have a soft spot for Syrah here at Torrin. It's actually the variety that drew us to Paso 26 years ago. While year in and year out it delivers fantastic wines, in cool vintages like 2023 Syrah is at its best. The long slow maturation on the vine punctuated by a pleasantly warm and consistent home stretch to the growing season in late October resulted in near perfect fruit with incredible intensity, impeccable palate presence and balanced acidity supporting the lengthy finish. On skins for an average of 4 weeks with roughly 20% whole clusters, native yeast completed the fermentation prior to basket pressing. The wine was then aged on lees for 22 months in 300L French Oak barrels of which 67% were new with the remaining percentage once used. The wine was blended and bottled, unrefined and unfiltered. With another 12 months of aging taking place in bottle, we are excited to include Akasha in the fall 2026 release. While it will hopefully impress upon release, for those of you that tend to cellar age our wines, do so with confidence over the next decade or more.

Release Date-Fall 2026

Release Date – Fall 2026

Drinking Window – 2026 (with a decant) – 2046