



2023 SENESCHAL

Varietals: 85% GRENACHE (G2 - FULL DRAW - EPOCH YORK MOUNTAIN) / 15% GRACIANO (MOONSPRINGS)

Vineyards: G2, Full Draw-Epoch York Mountain/Moonspring

Fermentation: Native Yeast, 10 % Whole Cluster

Barrel: 46% NEW FRENCH OAK / 54% ONCE USED FRENCH OAK

Appellation: Paso Robles

Alcohol %: 15.9

Production: 425 Cases

Winemaking

In vintages like 2023 where virtually every lot in the cellar is fantastic, determining final blends has more to do with subtle shifts in the personality of the wine rather than an emphasis on overall quality. In the Torrin 2023 lineup of wines, the Seneschal is the social savant effortlessly befriending everyone in the room. The Grenache is vibrant and instantly familiar and relatable. The Graciano is complex and interesting adding to its depth and allure. The resulting wine is one you feel like you have known forever even if you just met. Following a four-week fermentation using only native yeast and gentle punch downs, the lots were basket pressed and transferred to barrel. The wine was then aged on lees for 22 months in French Oak 300L barrels prior to bottling unfinned and unfiltered. Prior to release scheduled for the fall of 2026, the wine benefits from an additional 12 months in bottle. While the Seneschal will certainly age beautifully in the cellar over the next decade, we wouldn't hesitate to enjoy this wine's instant appeal in its youth.

Release Date – Fall 2026

Drinking Window – 2026 – 2041