



2020 CUVÉE SASHA



APPELLATION: 79% Mendocino County;
20% Alexander Valley;
1% Dry Creek Valley

HARVEST: September 10, 2020

BRIX: 26°

TA: 0.58g/100ml **pH:** 3.84

RS: 0.1%

ALCOHOL: 14.1%

BOTTLED: March 8, 2022

PRODUCTION: 237 cases

BLEND: 79% Grenache;
19% Syrah;
1% Petite Sirah;
1% Zinfandel

The Cuvée Sasha Concept: My goal was to create a distinctive yet accessible blend. This vintage is a departure from the typical GSM (Grenache-Syrah-Mourvèdre) blends, but it retains the essential easygoing, everyday style that has always defined Cuvée Sasha. Leave your work at the office, order takeout, pull the cork and relax.

The Vintage: The 2020 harvest year was near perfect for growing grapes and a second year of a lighter than normal crop. The berry size was smaller than average delivering exceptional flavors, intense color, beautiful grapes, fruit forward and ripe. The season started early and cold, and it was devoid of long, lingering heatwaves. This confluence led to relatively early to normal harvest dates with most grapes ripening at the same time.

Winemaking: The grapes were cluster sorted and gently destemmed prior fermentation. Small percent of whole clusters was added to the bottom of the tank for increasing the fruity aromas. The wine was fermented in stainless steel tank at relatively low temperature and pressed at dryness after 10 days of fermentation. Malolactic fermentation was finished in barrels.

Winemaker's Description: What I love about Grenache is the seductively inviting aromas of jammy strawberries, dry cherries, plums and cranberry with hint of dry rose petals and Potpourri that makes you smell the wine over and over again. The mouth feel is clean, fresh and lively without any heaviness with focused acidity and food friendly softness. The food pairings for this wine are endless starting with classic cheeses to game birds, pate, sausages, etc.

Cheers!

Miro Tcholarov