

2021 CUVÉE SASHA



HARVEST: September 27, 2021

BLEND: 78% Grenache; 22% Syrah

Barrel Aging: 17 months

15% new European oak; 85% in neutral oak barrels

BOTTLED: March 1, 2023

Alcohol: 14.5%

TA: 0.6 **PH**: 3.8 **RS**: 0.0%

Production: 346 cases

Winemaking: The grapes were cluster-sorted and gently destemmed before fermentation. A small percentage of whole clusters were added to the bottom of the tank to increase the fruity Grenache aromas. The wine was fermented in a stainless steel tank at a relatively low temperature. The wine was pressed at dryness after nine days of fermentation. Malolactic fermentation was finished in barrels.

Vineyard:

I have been purchasing the Grenache grapes from Peter Chevalier's (a long-time grape grower and vineyard manager) vineyard for several years now. This tiny vineyard is literally Peter's backyard, directly above the shore of Lake Mendocino. The success of this vineyard is due to several factors, including sustainable farming, soil, and proper microclimate—all perfect for growing high-quality grapes.

The Vintage:

The 2021 harvest year was near perfect for growing grapes and a second consecutive year of a lighter-than-normal crop. The berry size was smaller than average, delivering exceptional flavors and intense color. At harvest, these grapes were beautiful—fruit-forward and ripe. The growing season began early and was cold in the Spring. We had no long, lingering heatwaves during the Summer months, resulting in

expected harvest dates, with most grapes

ripening simultaneously.

Winemaker's Description:

I love Grenache's seductively inviting aromas of jammy strawberries, dry cherries, plums, and cranberry, with a hint of dry rose petals and Potpourri that makes you smell the wine over and over again. The mouthfeel is clean, fresh, and lively without any heaviness. The acidity is focused and food-friendly. Cuvée Sasha is always an intriguing combination of soft and intense. The food pairings for this wine are endless, from classic cheeses to game birds, paté, sausages, etc. Cheers!