



## 2018 CUVÉE SASHA



**APPELLATION:** 80% Mendocino County;  
20% Alexander Valley

**HARVEST:** October 8th, 2018

**BLEND:** 80% Grenache;  
20% Syrah

**BARREL AGING:** 11 months in 15% new  
European oak barrels;  
the rest various neutral  
oak barrels

**PRODUCTION:** 275 css

**ALC:** 14.5%

**pH:** 3.88

**RS:** 0.05%

**TA:** 6.1 g/L

**BOTTLED:** September 5th, 2019

**The Cuvée Sasha Concept:** My goal was to create a distinctive yet accessible blend. This vintage is a departure from the previous GSM 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 2018 season had an interesting mix of moderate conditions. The year started slow with little pressure from the weather providing the grapes with a long hang time to develop ripeness and flavor maturity without over ripening. In early October, Mother Nature delivered a quick tango of heavy rain that prompted us to use canopy management techniques to open the fruit zone, allowing the sun and wind to dry out the remaining fruit. Overall, fruit quality has been excellent with very little shrivel and little-to-no rot. After several consecutive early harvest seasons, 2018 began right on our regular California schedule.

**Winemaking:** The day following crush, about 20% of this wine was bled to make my 2018 Miro Grenache Rosé. That left a bit more concentrated juice for the making of the red Cuvée Sasha. The wine was cool-fermented in stainless steel tank and pressed at dryness after 10 days of fermentation. Malolactic fermentation was finished in barrels.

**Winemaker's Notes:** What I love about Grenache is its 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 mouthfeel is clean, fresh and lively without any heaviness. The mild acidity and food-friendly softness make this wine an excellent companion to savory appetizers like creamy ripe cheeses, liver patés, or spicy sausages to entrées like game birds, smoked ribs, pot roast, and much more. Cheers!

*Miro Tcholakov*