

CRUSE WINE CO. RANCHO CHIMILES VALDIGUIÉ



100% Valdiguié (Napa Gamay). The nose is pretty rose and brambly raspberry. Fresh, clean dirt and juicy radish greens. The wine has a delicious flow and is a pleasure to have at the table.

From Terry Wilson's Rancho Chimiles vineyard in Wooden Valley, Napa Valley AVA. (The first wine ever made by Cruse Wine Co. was from Terry's vineyard.) A cooler region in south Napa, nestled against the Vacas mountains. Vines are 40+ years old. Sustainable farming. No tillage in the vineyard with a permanent cover crop on silt loam soils. Fruit was destemmed into an open concrete tank. Fermentation occurred spontaneously with manual punchdowns. After 12 days on skins, the wine was lightly pressed and moved to older puncheons. Malolactic occurred naturally with the wine receiving a light sulfur addition immediately before bottling.


Michael Cruse was born in San Francisco and has never lived outside the bay area. He studied biochemistry at UC Berkeley, and it wasn't until after college that he had the idea of a career in wine. He applied and was admitted to the UC Davis master's program in enology and viticulture. To prepare, he got a lab job at Sutter Home, where he found that the cellar work was his favorite part of the job. He never made it to Davis. After a year at Sutter Home, he was hired at Starmont where he became associate winemaker. In 2008, he found a book at the library, Jules Weinmann's "*Manuel du Travail des Vins Mousseux*," published in 1899. That's how he learned to make sparkling wine and how his first project, Ultramarine, which has now reached cult status, was born. In 2013, Cruse left Starmont and leased a warehouse in Petaluma where he launched Cruse Wine Co., with the vision of celebrating vibrant wines made from often forgotten-about varieties and focusing on "unabashably Californian" wines that were also fresh, pleasurable, and serious. He focuses sites within the Napa Valley and Sonoma County and finds his inspiration in varieties such as Valdiguié, Tannant, Carignan and St Laurent. He sources his fruit from some of the premier single vineyard sites in the state.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CRUSE WINE CO.
RANCHO CHIMILES VALDIGUIE
100% Valdiguié (Napa Gamay). The nose is pretty rose & brambly raspberry; fresh, clean dirt & juicy radish greens; pleasurable with a delicious flow.

Shelf Talker:



CRUSE WINE CO.
VALDIGUIÉ
RANCHO
CHIMILES

100% Valdiguié (Napa Gamay).
The nose is pretty rose &
brambly raspberry. Fresh,
clean dirt & juicy radish
greens. The wine has a
delicious flow & is a pleasure
to have at the table.

AN EASTERLY WINE SELECTION