

# CRUSE WINE CO. RORICK VINEYARD MUSCAT



100% Sémillon. The nose is intensely aromatic. Floral notes of jasmine, magnolia and honeysuckle dominate, with the fruity character of lychee and tangerine playing a supporting role. The palate is waxy and tannic with an incredible weight indicative of the elevation and concentration. Banana and pineapple continue to a mineral finish. A serious and pleasurable Muscat.

This wine comes from a unique site high in the Sierra Foothills just outside of the town of Murphys. The vines come from a block of Muscat planted in the mid-90s, planted in the rocky schist soils that the vineyard is known for. The grapes were harvested by hand and gently pressed without skin contact. Juice was transferred to a small stainless-steel tank for fermentation. At the end of alcoholic fermentation, it was racked to neutral barrels to finish malolactic fermentation. The wine received a small amount of sulfur 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.

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## *Tasting Note:*

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RORICK VINEYARD MUSCAT  
100% Sémillon. Floral aromas of jasmine, magnolia & honeysuckle with lychee & tangerine; the palate is waxy & tannic with incredible weight; banana & pineapple continue to a mineral finish.

## *Shelf Talker:*

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