

CRUSE WINE CO. SPARKLING ST. LAURENT



100% St. Laurent. Pétillant Naturel with an exceptionally creamy mousse. Aromas of ripe peach and banana cream tart. Bright, youthful fruit, persistent banana and peach and sweet tobacco. Good structure and concentration. Easy drinking, creamy, very slightly off dry finish.

This Austrian variety has been grown by Dale Ricci, a longtime family friend, for about 25 years. Ricci vineyards is located on the Sonoma half of the Carneros Appellation and only a few miles from the San Pablo Bay, California. It's typical Carneros soil, Haire clay loam, with the cool fog and winds that define the region. The fruit was hand harvested and gently pressed using a slow, sparkling press cycle. After racking to a small stainless-steel tank, it was allowed to ferment spontaneously then bottled while still slightly sweet. The wine was then riddled and disgorged following a 6 month tirage storage. It is a blanc de noirs and bottled without additions of any kind.

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 Valdiguie, 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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100% St. Laurent. Exceptionally creamy mousse; aromas of ripe peach & banana cream tart; bright, youthful fruit, sweet tobacco, persistent banana & peach; good structure & concentration; very slightly off dry, creamy finish.

Shelf Talker:

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