

CRUSE WINE CO. TRADITION ROSÉ



Pinot Noir and Chardonnay. The wine is a pale, peachy salmon, with a soft gentle mousse. The nose is slightly toasty, with cherry, biscuit, and clean, mossy, forest floor — like one would find in older California Pinot Noir. The palate is bright acid and rich, marzipan, and unripe strawberries. Extremely drinkable, a beautiful aperitif. Pair with roast white meats, fresh seafood, crunchy greens or fried food. Organic.

Sourced from several sites including Rorick Heritage Vineyard high in the foothills of the Sierra Nevada, Alder Springs from Mendocino County, Keefer Ranch in Sonoma, and a small amount of wine for Linda Vista in Napa. Organic farming. The grapes were pressed using a traditional Champagne cycle and press cut. The vineyards were fermented separately in barrel with native yeasts, natural malolactic fermentation, and no sulfur added. In the late spring, the wines were blended and tirage bottled. After nearly two years on lees, the bottles were riddled and disgorged.

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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Pinot Noir & Chardonnay. A soft gentle mousse; slightly toasty aromas with cherry, biscuit & clean, mossy, forest floor; bright acid & rich; marzipan & unripe strawberries. Organic.

Shelf Talker:

CRUSE WINE CO. TRADITION ROSÉ



Pinot Noir & Chardonnay, made in the Champagne method. A pale, peachy salmon, with a soft gentle mousse. The nose is slightly toasty, with cherry, biscuit & clean, mossy, forest floor — like in older California Pinot Noir. The palate is bright acid & rich, marzipan & unripe strawberries. Extremely drinkable, a beautiful aperitif. Pair with roast white meats, fresh seafood, crunchy greens or fried food. Organic.

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