

CRUSE WINE CO. RANCHO CHIMILES SPARKLING VALDIGUÉ



100% Valdigu . The wine is a clear and colorless, a true blanc de noirs. The nose is youthful and exotic with melon, fig leaf, sweet basil, and spice. The mousse is powerful with a very fine, high acid palate. It finishes salty and mineral. A serious and refined P tNat. Organic.

From Terry Wilson's Rancho Chimiles vineyard in Wooden Valley, Napa County Appellation, California. 70 acres of vineyard are planted at Rancho Chimiles, 1/3 at 600 feet elevation and 2/3 at 900-1,000 feet. Terry and his wife Lyn have been farming the vineyard since 1972. All vineyard work is done by hand, yields are small and only sustainable methods are used. No tillage in the vineyard with a permanent cover crop on silt loam soils. Whole clusters were allowed to go through carbonic maceration for a few days then whole cluster pressed using the same slow steady cycle used for the traditional method sparkling wines. Fermented in a small stainless-steel tank. Toward the end of the fermentation, the wine was bottled, stored, and then riddled, and disgorged. There is no dosage, but a small amount of sulfur was added at disgorging.

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 Valdigu , 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% Valdigu . Youthful & exotic aromas with melon, fig leaf, sweet basil & spice; the mousse is powerful with a very fine, high acid palate; serious & refined; finishes salty & mineral. Organic.

Shelf Talker:

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