

CRUSE WINE CO. RORICK VINEYARD CHARDONNAY



100% Chardonnay. Expressive aromas of white flowers and concentrated citrus: Neroli oil and tangerine. The weight is viscous and oily but with a bright, cleansing acidity. A mineral palate of wet stone and earth. A wine that speaks strongly of the rocky and wild site it comes from.

This wine comes from a completely unique site high in the Sierra Foothills just outside of the town of Murphys. The vines are own-rooted and planted in 1974 in schist soils over a limestone bedrock and was recently purchased by Matthew Rorick and his family. The vine age, elevation and insanely rocky soils create incredibly low yielding vines with the tiniest of clusters. The grapes were hand harvested and gently pressed using a long Champagne press cycle. Juice was transferred to neutral barrels and fermentation occurred spontaneously. Long, slow barrel fermentations. Bottled after 18 months in barrel. No sulfur added until right before bottling, then the wine ages another 6-8 months in bottle to come together.

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:

CRUSE WINE CO. RORICK VINEYARD CHARDONNAY

100% Chardonnay. Expressive aromas of white flowers & concentrated Neroli oil & tangerine; viscous & oily with a bright, cleansing acidity; mineral palate of wet stone & earth.

Shelf Talker:

CRUSE WINE CO. RORICK VINEYARD CHARDONNAY



100% Chardonnay, 50+ year old vines, grown in a completely unique site high in the Sierra Foothills. Expressive aromas of white flowers & concentrated citrus: Neroli oil & tangerine. The weight is viscous & oily but with a bright, cleansing acidity. A mineral palate of wet stone & earth. A wine that speaks strongly of the rocky & wild site it comes from.

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