

# CRUSE WINE CO. TRADITION BLANC



Chardonnay and Pinot Noir. An intense perfume of earth and fruit. Honey comb, pear overlay a light autolytic pastry note of sweet pastry cream and vanilla. On the palate, delicate berry fruit, unripe melon, with bright acidity, broad texture, freshness and a tremendous length. The oak woodlands of California on a warm summer day. Exceedingly long finish.

From four extraordinary vineyards: Rorick Vineyard high in the Sierra Foothills, Keefer Ranch in Sebastopol, Alder Springs Vineyard in cool Mendocino County, and Charles Heintz Vineyard in the coastal town of Occidental. The grapes were pressed using a traditional Champagne cycle and press cut. The wine proceeded through a native primary and malolactic fermentation in barrel and wooden tanks. The final blend contains 6.5% reserve wine. No sulfur was used in the élevage. No dosage. It is a brut zero sparkler which means it is classified amongst the driest category of sparkling wines, clocking in under 3 grams of residual sugar per liter.

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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TRADITION SPARKLING BLANC  
Chardonnay & Pinot Noir. Aromas of earth & fruit; honey comb, pear, sweet pastry cream & vanilla; delicate flavors of berries & unripe melon; bright acidity, broad texture, freshness & tremendous length.

## Shelf Talker:



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