

# CRUSE WINE CO.

## CRUSE TRADITION ROSÉ

### VINEYARD:

This wine is from the 2019 base vintage. Pinot Noir makes up 68% of the blend, with approximately 7% being red wine, making it an *assemblage rosé*. The remainder is Chardonnay. The vineyards used are Rorick Heritage Vineyard high in the foothills of the Sierra Nevada, Alder Springs from Mendocino County, and Keefer Ranch in Sonoma. A truly Californian blend.

### WINEMAKING:

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 two years on lees, the bottles were riddled and disgorged with 2 g/L dosage. The wine was then left an additional 5 months before releasing.

The wine is a jolly pink with a slight orange hue and a soft, gentle, creamy mousse. The nose is very fruit dominant with strawberry and *pâtisserie* notes. The palate is high acid and intensely toasty with cherry, forest floor, strawberry jam, and marzipan. The wine has a very long, clean finish.



### PRODUCTION AND ANALYSIS:

- Cases: 650
- Alcohol: 13.0%
- pH: 3.30
- Pressure: 5 bar

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