

# CRUSE WINE CO.

## CRUSE TRADITION

### VINEYARD:

This wine is from the 2019 base vintage with 30% perpetual cuvée added. The blend is nearly 73% Chardonnay and 27% Pinot noir. The primary vineyards are Keefer Ranch, Alder Springs, Linda Vista, and Rorick Vineyard.

### WINEMAKING:

The grapes were pressed using a traditional Champagne cycle and press cut. The wine proceeded through a native primary and malolactic fermentation in barrel, wooden tanks, and about 20% stainless steel fermentation. No sulfur was used in the *élevage*. The wine was racked once and tirage bottled without fining or filtering. After approximately 18 months in bottle, the wine was riddled and disgorged *à la volée* with zero dosage.

An intense perfume of earth, fruit, and pastry. Straw, honeycomb, pear overlay a light autolytic nose. On the palate, delicate berry fruit, early season melon, with bright acidity and a tremendous length. A wine of tremendous body and weight. The oak woodlands of California on a warm summer day.

### PRODUCTION AND ANALYSIS:

- Cases: 1250
- Alcohol: 13.0%
- pH: 3.36



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