

CRUESS



Anthony Beckman and his wife Alissa Lind make elegant, unique wines using only sustainably sourced vineyards in Sonoma County. Anthony has been making wine in Sonoma County for sixteen years and is currently also the winemaker at Balletto Vineyards. His maniacal attention to detail and unfailing commitment to his craft show through in perfectly structured and easy-to-drink wines.

William Cruess—Alissa's great uncle—was a professor at UC Berkeley in the early 1900s. Near the end of 1933, he helped restore the wine industry in California after the repeal of Prohibition, establishing what is now regarded as the nation's premier university for grapes and wine. While William built a winemaking institution at UC Berkeley (which later moved to the brand-new UC Davis campus), his wife and artist, Marie, painted striking works of art, which are widely acclaimed and have been selected for numerous museum galleries. Her original works of art now show brilliantly on the CRUESS wine labels. In the footsteps of their relatives, Anthony and Alissa continue the tradition with CRUESS wines.



2015 Pinot Noir

\$50 | 250 Cases

The 2015 CRUESS Pinot noir from the Sonoma Coast is graceful, unique, and vibrant. It's dark and earthy, yet delicate and fresh. A substantial and perfectly structured mouthfeel gives way to a lasting finish. There are notes of violet and juicy cherry.

The Vineyard

We sourced these grapes from Saltonstall Vineyard, which is tucked down into a little valley in the cold and foggy hills west of Petaluma. It's farmed impeccably and the resulting fruit is an amazing expression of the Sonoma Coast. 2015 was a low-yield year, resulting in a smaller amount of higher quality fruit than in recent vintages.

Technical Data

Harvest Date: September 8, 2015

Brix At Harvest: 23.2

Alcohol: 13.8%

pH: 3.64

TA: 6.0

Winemaking: Clones, 115 & 777. Grapes were hand-harvested at night and fermented with 30 percent whole cluster to add tannins, mellow acids, and add distinct aromatics. We cold soaked the grapes for four days, removed the cooling, and let the must begin fermentation without adding any commercial yeast. The grapes sat for an additional six days before the indigenous fermentation kicked off. The native fermentation allows for extra soak time without alcohol and high temperatures and allows for secondary yeasts to add flavor and aromas before the main fermentation begins. The wine came off skins 23 days after harvest. Press wine was not included in the final blend.



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