

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.



2018 Cruess Fiano

\$28 | 50 Cases

Fiano is the classic white grape of Southern Italy (only a small amount of this varietal is grown in California). A pure expression of Fiano, this is a fascinating and seductively rich wine loaded with fresh melon, nuttiness, papaya, and exotic fruit (not sweet and dry). It offers amazing aromatics that jump out of the glass. The wine is lush and dense on the mid-palate, yet extremely elegant, fragrant, and complex. To add depth and uniqueness, Anthony macerated the grapes for nine days before pressing. The resulting package is one built for richly-flavored cuisine.

The Vineyard

Our grapes for this wine come from Bowland Vineyards, a pristine one and half acre vineyard in Russian River Valley. Chris Bowland grows several unusual Italian varietals and we have been lucky enough to get our Fiano from him each year.

Technical Data

Harvest Date: September 10, 2018

Brix At Harvest: 20.4

Alcohol: 13%

pH: 3

TA: 5.59

Winemaking: Nine days of soaking on the skins, pressed and fermented with native yeast in neutral oak barrels for ten months. Unfined and unfiltered.



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INFO@CRUESSWINE.COM