

# 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 Rock Smash Red

\$44 | 144 Cases

The 2018 CRUESS Rock Smash Red from June Mountain Vineyard is equal parts grenache, mourvèdre and syrah. It's got depth and intrigue while still maintaining perfect balance and high enough acidity to keep things on the lighter side. It will age beautifully but tastes amazing right now, too. Fifty percent whole cluster press on the syrah and mourvèdre lends an intensity without being overly stemming or green.

### The Vineyard

This vineyard sits at high elevations in the rugged Fountain-grove District. It is a dramatic and meticulously farmed vineyard with stunning views of Sonoma County. Before planting, crews removed several thousand tons of boulders and heaped them around the vineyard. Our youngest son fittingly named the wine "Rock Smash."

### Technical Data

**Harvest Date:** Mourvèdre & Syrah on October 18, 2018; Grenache on September 12, 2018

**Alcohol:** 13.8%

**pH:** 3.6

**TA:** 5.7

**Winemaking:** Syrah and mourvèdre were hand-harvested at night two weeks after the grenache and fermented 50 per-cent whole cluster. This adds tannins, mellows acids, and adds distinct aromatics. Each varietal was fermented separately and racked and blended in the winter of 2019. 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.



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