

CRUESS



Anthony Beckman and his wife Alissa Lind make a Sonoma Coast Pinot Noir, a Russian River Valley Fiano and a delicate Grenache rosé from Dry Creek Valley. 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 shows 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 Roussanne

\$28 | 185 Cases

We were used to seeing Roussanne blended with other whites and wanted to see what it could do on its own. This is Roussanne in its purest form - its deep and luscious nose is a tribute to the fruit's time on the vine, allowing complex flavors to evolve long before sugar accumulation. The fruit matures slowly, resulting in complex flavors without high alcohol. The 2018 Roussanne from Dry Stack vineyard is a standout white wine—perfectly balanced, while maintaining intensity and allure.

The Vineyard

Surrounded by mountains that trap the cool fog, the famed Dry Stack Vineyard in Bennett Valley produces elegant, yet substantial, Roussanne. Our search for a pristine, meticulously farmed Sonoma County vineyard led us to this special vineyard in the cool and foggy Bennett Valley AVA. The hallmark characteristic of Dry Stack vineyard is that it's extremely slow ripening, with harvests consistently falling well into October.

Technical Data

Harvest Date: October 15, 2018

Brix At Harvest: 22.8

Alcohol: 13.8%

pH: 3.4

TA: 5.2

Winemaking: Barrel fermented with native yeast in neutral oak and aged for 10 months before bottling unfiltered and unfiltered.



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