

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.

2019 Grenache Rosé

\$22 | 300 Cases

When Anthony suggested starting the Cruess label in 2013, Alissa agreed under one condition: we have to make a rosé! It continues to be her favorite wine they make. A delicate salmon color, the 2019 Rosé of Grenache wine is substantial yet light, containing savory elements balanced with stone fruit and melon – crisp, clean, and pretty. Low alcohol and easy-drinking, we continue to make this wine with a nod to our favorite Provencal rosés.

The Vineyard

The grapes are from Saini Farms, in the heart of Dry Creek Valley. Farmed by one of the region's oldest wine growing families, the vineyard is elevated above the valley floor and the resulting fruit is lush and flavorful. This is our fifth vintage with this vineyard, and we couldn't be happier.

Technical Data

Harvest Date: September 12, 2019

Brix At Harvest: 19.8

Alcohol: 11.7%

pH: 3.22

TA: 6

Winemaking: Grapes were hand-harvested at night, stomped by foot, and loaded whole cluster for pressing. Juice was racked off solids and fermented in a stainless steel tank at 54 degrees Fahrenheit. Malolactic fermentation was inhibited to maintain crispness. The wine was sterile filtered at bottling.



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INFO@CRUESSWINE.COM