

THE CRUSHER



2015 PINOT NOIR

TASTING NOTES

The Crusher Pinot Noir opens with aromas of cranberry, dark cherry and hints of violet. Lightly toasted vanilla lifts the palate, a result of one year of French oak aging. A balanced and food-friendly wine with firm tannins, elegant depth and soft fruit flavors. Pair this wine with a California-inspired dish such as Grilled Salmon topped with fresh mango salsa!

WINEMAKING

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. Grapes were sourced throughout California's prime grape growing regions. Known for its abundant sunshine which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix.

THE CRUSHER

More than 110 years ago, the Sebastiani family embarked on a winemaking journey, setting down roots in Sonoma, California. With passion, hard work and decades of pioneering in the wine industry now under their belt, a mission to deliver varietally expressive, premium quality wines sourced from the Golden State's finest regions was born – introducing The Crusher.

Named for the first, most precious moments in the winemaking process when grapes meet "The Crusher" and begin their transformation into a food-friendly, approachable wine.

VARIETAL COMPOSITION

Pinot Noir

98% Pinot Noir
2% Barbera

APPELLATION California

OAK AGING 12 months

OAK SOURCING 100% French Oak

ALCOHOL 13.5%

PH 3.64 TA 5.8 g/L

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