

THE CRUSHER



2016 CHARDONNAY

TASTING NOTES

The Crusher Chardonnay 2016 opens with aromas of toasty oak, pineapple and green pear. The creamy approach offers flavors of doughy characters with oak on the palate. With a finish of roasted almond, our Chardonnay makes a perfect accompaniment to chicken Dijon, turkey thighs stuffed with porcini mushrooms, or Caesar salad.

APELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our Unoaked Chardonnay, 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. Cool climate varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel and Sauvignon Blanc.

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

100% Chardonnay

APELLATION California

VINTAGE 2016

ALCOHOL 13.5%

PH 3.53 TA 6.1 g/L

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