

THE CRUSHER



2016 UNOAKED CHARDONNAY

TASTING NOTES

The Crusher 2016 Unoaked Chardonnay offers aromas of pineapple and hints of butter and cream. This unoaked wine underwent malolactic fermentation and was stirred on its lees to obtain a super soft mouth-coating feel and opulent body. The plush flavor of bread dough precedes a moderately long finish. Our Chardonnay makes a perfect accompaniment to roasted turkey and fresh greens tossed in a shallot vinaigrette.

APPELLATION

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.

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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% Unoaked Chardonnay

APPELLATION California

VINTAGE 2016

ALCOHOL 13.5%

PH 3.62 TA 6.2 g/L

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