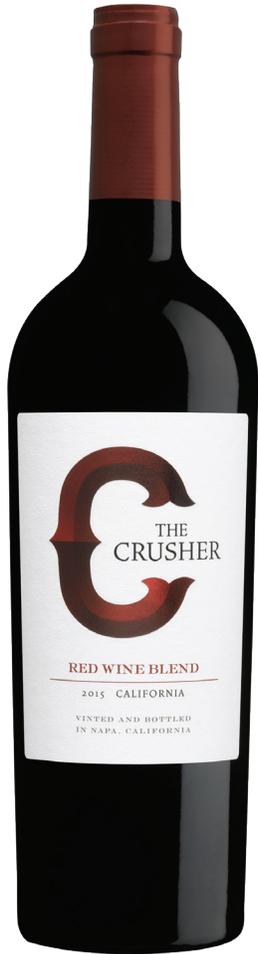


THE CRUSHER



VARIETAL COMPOSITION

Red Wine Blend

51% Tempranillo
25% Petite Sirah
16% Zinfandel
5% Merlot
3% Cabernet Sauvignon

APPELLATION California

OAK AGING 12 months

OAK SOURCING 65% French Oak, 25% American
10% Hungarian

ALCOHOL 13.5%

PH 3.61 **TA** 6.3 g/L

UPC 8 33302 00179 2

2015 RED WINE BLEND

TASTING NOTES

The Crusher Red Blend is a bright ruby red color in the glass with distinct aromas of black cherry, pomegranate, boysenberry and brown spice. The aromas carry through to the juicy palate with expressive flavors of brambly fruit, fresh plum, and melted milk chocolate. The Tempranillo in the blend comes from the Heringer Vineyard in Clarksburg and adds raspberry flavors and a good mid-palate presence. The Petite Sirah from Lake Winchester Vineyard in Clarksburg and Mettler Vineyard in Lodi adds the darker fruit notes and depth in the overall body. The Zinfandel from Schatz Vineyard in Lodi gives the brambly fruit and spice notes on the aromatics while the Merlot from Wilson Vineyard in Clarksburg lends structure to the blend. Finally, the Cabernet Sauvignon from Wilson Vineyard in Clarksburg provides the backbone to the final blend. Each of these varietals imparts something unique giving the final blend overall appeal.

APPELLATION

With its moderate climate, and diverse terroir, California offers many distinct growing areas and for the 2015 Red Blend we headed to some of the best regions in the state to source our fruit including Clarksburg and Lodi.

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 varietals 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.

VINTAGE

California enjoyed a beautiful growing season. Vintage 2015 may be stamped in history as one with near ideal conditions for growing exceptional wine grapes. A dry winter, early spring, a warm summer and no rain at harvest meant the overall quality of the fruit was excellent.

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.