



2018 UNOAKED CHARDONNAY

The Crusher 2018 Unoaked Chardonnay is fresh and vibrant, opening with a fragrant nose of tropical pineapple, lemon-lime citrus, and crisp green apple. The plush mouthfeel is loaded with lemon cream, stone fruit and subtle blossom flavors. The wine is well-balanced with juicy fruit flavors, creamy texture from lees stirring and good acidity making it overwhelmingly fresh and easy to drink.

APPELLATION

With its moderate climate, and diverse terroir, California offers many distinct AVAs. 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 half million acres of vineyards, supporting a diverse varietal mix. For our 2018 The Crusher Unoaked Chardonnay, the majority of the grapes come from Clarksburg, with 60% of the blend coming from Heringer Vineyards. Fruit from this vineyard is known for concentrated flavors and depth of varietal character. The balance of this Chardonnay blend is from the California Delta just outside of Clarksburg. The vineyard property is owned by the Reamer family.

VINTAGE

California enjoyed a near picture-perfect growing season for the 2018 vintage. A mild spring with good flowering and uniform grape cluster formation ultimately led to high- quality fruit across varietals. Steady and warm temperatures throughout the summer led to an unhurried harvest with excellent conditions lasting well into late October as all varietals came into the winery. Overall, the 2018 wines are some of the most flavorful and of highest quality in decades.

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.

SPECIFICATIONS

COMPOSITION 95% Chardonnay
5% Viognier

APPELLATION California

VINTAGE 2018

Alc. 14.5%

pH 3.51

TA 6.3 g/L