



## 2019 UNOAKED CHARDONNAY

The Crusher 2019 Unoaked Chardonnay hosts bright and inviting aromas of tropical pineapple, fresh lemon, ripe stone fruit and a vanilla custard note. This wine does not see any oak influence but spends extended time with heavy lees contact giving the wine a rich and creamy mouthfeel. This supple texture on the palate works well with the fresh tropical fruit and lemon citrus flavors. The wine has an excellent balance between juicy fruit, rich texture and bright acidity making it fresh and easy to enjoy with a wide range of foods or on its own.

### 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 2019 The Crusher unoaked Chardonnay, the grapes come from growers in Clarksburg, Contra Costa County, and Mendocino. We tapped Reamer Farms and Wilson Vineyards in Clarksburg for Chardonnay with tropical notes of pineapple and guava. The fruit from the rolling hills in Contra Costa County lend a lush mouthfeel and bright stone fruit flavors, and the fruit from Pauli Ranch in Mendocino gives excellent structure and bright acidity.

### VINTAGE

California enjoyed decent winter rainfall that helped eased ongoing drought effects and kicked off the 2019 growing season with well-watered soils. The long, warm summer saw few extreme heat events setting the stage for producing vibrant and expressive wines. The long and relatively mild finish to the season helped to preserve freshness and finesse in the fruit with extended hangtime producing great color, flavor, structure and tannin.

### 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	Chardonnay
APPELLATION	California
VINTAGE	2019
Alc.	14.5%
pH	3.69
TA	6.4 g/L