



2021 UNOAKED CHARDONNAY

The Crusher 2021 Unoaked Chardonnay bursts with tropical pineapple, fresh lemon, ripe stone fruit, and vanilla custard notes. No oak influence is needed to add structure to this wine - we let the grapes do all the work naturally! This wine has a rich palate with an excellent balance of juicy fruit flavors, 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 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 2021 The Crusher Unoaked Chardonnay, the grapes come from Lodi (69%) and Clarksburg (31%) grown in vineyards that we've worked with for many years - Mettler Vineyards and Heringer Vineyards.

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

100% Chardonnay

APPELLATION California

VINTAGE 2021

Alc. 14.5%

pH 3.5

TA 6.5 g/L