

THE CRUSHER



VARIETAL COMPOSITION

Cabernet Sauvignon

88% Cabernet Sauvignon
7% Petite Sirah
4% Merlot
1% Tempranillo

APPELLATION California

OAK AGING 14 months

OAK SOURCING 50% French Oak, 50% American
70% New, 30% Seasoned

ALCOHOL 13.5%

PH 3.68 TA 6.1 g/L

UPC 8 33302 00160 0

2015 CABERNET SAUVIGNON

TASTING NOTES

The Crusher Cabernet Sauvignon is sprinkled with aromatics of blackberry, tree-ripened fig, toasted cedar and hints of mocha. A truly expressive wine, also showing hints of violet, rosemary and coconut. Bold, dark cherry and blackberry compute laced with rich, dark chocolate covered coffee bean. Soft and mouth-coating tannins finishing with nuances of dark caramel and graham cracker from oak aging.

WINEMAKING

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our 2015 Cabernet Sauvignon, 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 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.

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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.