

# THE CRUSHER



## VARIETAL COMPOSITION

Merlot

94% Merlot  
4% Cabernet Sauvignon  
2% Petite Sirah

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**APPELLATION** California

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**OAK AGING** 14 months

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

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**ALCOHOL** 13.5%

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**PH** 3.48      **TA** 6.1 g/L

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**UPC** 8 33302 00166 2

## 2015 MERLOT

### TASTING NOTES

The Crusher Merlot is classic in both elegance and structure. Opening with aromas of vanilla, candied cherries and raspberry jam. Hints of toasted oregano and muddled purple basil rise up from the glass. Supple textures and flavors of dried plum, red currant and tangerine. A unique wine with decadent hints of toasted almond, molasses and semi-sweet chocolate.

### WINEMAKING

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our Merlot, 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 varieties 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.

### 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.