

THE CRUSHER



VARIETAL COMPOSITION

Pinot Noir

100% Pinot Noir

APPELLATION

California

ALCOHOL

13.5%

PH

3.65 TA 6.1 g/L

UPC

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2016 PINOT NOIR

TASTING NOTES

The Crusher Pinot Noir is a brilliant, ruby red color with fresh aromas of strawberry, raspberry, rhubarb and subtle pepper spice. This expressive wine is smooth and graceful on the palate with juicy cranberry fruit, black tea and violet candy flavors. The wine is well-balanced with robust fruit, fine grained tannins and good acidity which leads to a flavorful and lengthy finish. The Crusher Pinot Noir was aged with 100% French oak for 10 months giving excellent integration.

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 2016 The Crusher Pinot Noir, 50% of the blend comes from the Wilson Vineyard in Clarksburg. This vineyard is planted to mainly clone 115, 667 and 777 which are known for earthy notes, big, round tannins and a distinct cranberry fruit flavor in the wine.

VINTAGE

California enjoyed a beautiful 2016 growing season. A relatively even growing season followed welcome winter rains that eased California's ongoing drought. The entire ripening season enjoyed cooler than average daytime highs and cold nights enabling fruit to develop good character with zippy acidity.

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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.