

THE CRUSHER



VARIETAL COMPOSITION

Petite Sirah

85% Petite Sirah
6% Merlot
4% Zinfandel
3% Tempranillo
1% Carignan
1% Mourverde

APPELLATION California

OAK AGING 12 months

OAK SOURCING 40% French Oak, 40% American
20% Hungarian

ALCOHOL 13.5%

PH 3.68 **TA** 6.0 g/L

UPC 8 33302 00162 4

2015 PETITE SIRAH

WINEMAKING NOTES

Our Petite Sirah is an inky violet color with vivid aromas of ripe plum, blackberry, fig preserves and pomegranate. The pronounced aromas ring true on the palate with bold flavors of juicy plum, baked fig and ripe blackberries. The wine is juicy and full-bodied with a rich texture and round, smooth tannins. Petite Sirah is a powerful varietal and ours is no exception. With beautifully extracted color, impressive flavor and a lushness that lingers on the finish, this is one of our favorite wines to drink alongside roasted leg of lamb or beef tenderloin.

APPELLATION

With its moderate climate, and diverse terroir, California offers many distinct AVAs. The 2015 vintage of The Crusher Petite Sirah brought us to the best regions in the state of California to source our fruit, including Clarksburg and Lodi. 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.

VINTAGE

California enjoyed a beautiful growing season. Vintage 2015 may be stamped in history as one with near ideal conditions for growing exceptional wine grapes. A dry winter, early spring, a warm summer and no rain at harvest meant the overall quality of the fruit was excellent.

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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.