

THE CRUSHER



VARIETAL COMPOSITION

Petite Sirah

82% Petite Sirah
7% Syrah
4% Tempranillo
3% Malbec
2% Merlot
2% Zinfandel

APPELLATION California

ALCOHOL 13.5%

PH 3.60 TA 5.8 g/L

UPC 8 33302 00162 4

2016 PETITE SIRAH

WINEMAKING NOTES

The Crusher Petite Sirah is a deep, inky color with bold aromas of boysenberry, blackberry, and fig jam. The inviting aromas lead to a medium palate with a core of juicy fruit flavors, toasted hazelnut and baking spice notes. The wine spends 10 months in a combination of French, American and Hungarian oak, giving the final blend a soft texture with fine, well-integrated tannins. This hearty wine leaves a lush, lingering finish and is one of our favorite wines to pair with BBQ meats and slow-roasted lamb.

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 a half million acres of vineyards, supporting a diverse varietal mix. For our 2016 The Crusher Petite Sirah, we zeroed in on sourcing much of the fruit from the Lake Winchester vineyard in Clarksburg and the Schatz vineyard in Lodi. These two California regions are known for producing deeply flavored and rich red wines.

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—perfect for inky, complex wines like Petite Sirah.

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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.