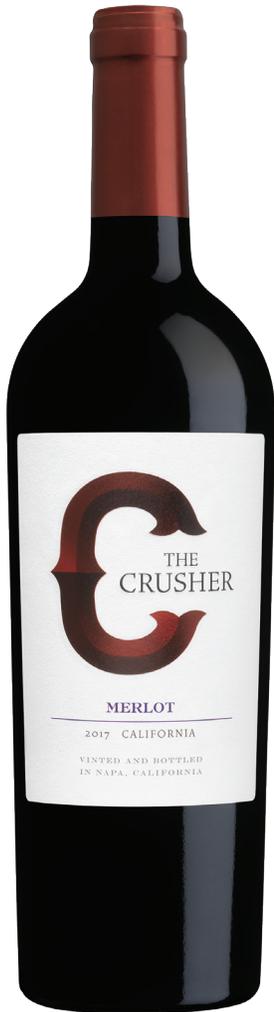


THE CRUSHER



2016 MERLOT

The Crusher Merlot is deeply colored with a slight blue hue edge in the glass. Inviting aromas of blueberry, dark cherry, currant, espresso and mocha are pronounced upon each swirl of the glass. The plush palate is loaded with juicy fruit flavors, spice rack notes and a subtle yet pleasing minty note. This is a bold, expressive Merlot with ripe red and black fruit notes wrapped in mostly French Oak giving a beautiful silky texture and velvety smooth tannins.

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 Merlot, we sought fruit from Clarksburg, Lodi and Paso Robles – all regions that see ample sunshine hours and grow grapes with beautiful fruit concentration

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 growing Merlot.

SPECIFICATIONS

COMPOSITION

78% Merlot, 7% Cabernet Sauvignon,
6% Tempranillo, 5% Petite Sirah,
4% Malbec

APPELLATION	California
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VINTAGE	2016
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Alc.	13.5%
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pH	3.67
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TA	5.8 g/L
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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.