



2017 CABERNET SAUVIGNON

The Crusher Cabernet Sauvignon is a bright, ruby red color with layers of blackberry, black cherry and exotic floral aromas. The bold aromas lead to a rich, juicy palate bursting with jammy dark fruit and spiced flavors. Winemaker Greg Kitchens co-ferments this Cabernet Sauvignon with Petite Sirah and the process produces deep, intense aromas and flavors. The wine offers a plush mouthfeel with fine, well-integrated tannins and a good line of acidity throughout. The wine is aged in a combination of French and American oak with 40% new and 60% seasoned barrel giving the wine a beautiful, supple texture.

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 2017 The Crusher Cabernet Sauvignon, we sought fruit from Clarksburg and Lodi - regions that see ample sunshine hours and grow grapes with beautiful fruit concentration.

VINTAGE

California enjoyed above-average rainfall that helped end the ongoing drought; the vines were healthy and well-watered and enjoyed a warm summer when harvest began at a normal time and pace. The harvest yields are what was expected and quality and flavor development is excellent. The overall quality of the 2017 vintage is excellent.

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.

SPECIFICATIONS

COMPOSITION

83% Cabernet Sauvignon, 11% Petite Sirah, 3% Tempranillo, 2% Merlot, 1% Petit Verdot

APPELLATION

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| California | 51% Lodi, 45% Clarksburg 4% Suisun Valley |
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VINTAGE

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| Alc. | 14.5% |
| pH | 3.62 |
| TA | 5.9 g/L |

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| AGING | Combination of French and American Oak (40% New, 60% Used) |
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