

THE CRUSHER



VARIETAL COMPOSITION

Pinot Noir
98% Pinot Noir
1% Barbera
1% Grenache

APPELLATION California

WINEMAKER Greg Kitchens

OAK AGING 10 months

OAK SOURCING 100% French Oak

VINTAGE 2014

ALCOHOL 13.5%

PH 3.51 TA 6.2 g/L

UPC 8 33302 00165 5

2014 PINOT NOIR

WINEMAKING NOTES

Our 2014 The Crusher Pinot Noir offers a fruit-forward nose, with nuanced notes of cranberry, cherry and warm spices. Offering a well-proportioned expression of French oak aging with a palate of plum, tart cherry and savory herbs. The Clarksburg terroir is highlighted by earthy notes creating a rich palate. Lively and versatile our Pinot Noir lends itself to a bevy of food pairing opportunities. Try pairing this wine with a mushroom risotto or with something on the lighter side like herbed goat cheese pizza.

APPELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our 2014 Pinot Noir, grapes were sourced throughout California's prime grape growing regions. 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 varieties 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

Despite another year of drought, a lighter yield and one of the earliest seasons on record, the 2015 vintage is shaping up to be a stellar one. A mild winter caused an early bud break that was followed by prolonged bloom and an unseasonably cool spring that caused some of the blooms to shrivel and fall, an effect called shatter. The uneven pollenization contributed to smaller grape clusters and variable crop size in Napa, Sonoma and Mendocino. Fortunately, the high temperatures in August and early September accelerated maturity and produced fruit with concentrated flavors and intense aromas.

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.