

THE CRUSHER



VARIETAL COMPOSITION

Cabernet Sauvignon

89% Cabernet Sauvignon
9% Merlot
2% Petite Sirah

APPELLATION California

WINEMAKER Greg Kitchens

OAK AGING 16 months

OAK SOURCING 65% American, 35% French Oak

VINTAGE 2014

ALCOHOL 13.5%

PH 3.67 TA 5.8 g/L

UPC 8 33302 00160 0

2014 CABERNET SAUVIGNON

WINEMAKING NOTES

Our 2014 The Crusher Cabernet Sauvignon entices with grilled plum and cranberry preserves aromas characteristic of a cool climate Cabernet Sauvignon. Savory on the front with flavors of soy sauce and subtle herb nuances such as tarragon. The mid-palate reveals dark cherry, toffee, smoked bacon and pomegranate. On the finish, rich tannins with hints of espresso and well-integrated savory herbs. Pair our medium body Cabernet Sauvignon with hearty meatballs, roast duck breast, Korean barbeque meats or vegetables.

APPELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our 2014 Cabernet Sauvignon, grapes were sourced throughout California's prime 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

With another year in the record books, the 2014 vintage came in at the third-largest grape harvest ever, down eight percent from the previous year. A mild winter and spring with drought conditions persisting, bud break occurred early. From southern to northern California winemakers have stated that it was an even earlier harvest than years before, starting with sparkling grapes in July and ending mid-October for later ripening varieties. Despite the drought, California will produce another great vintage. Arid conditions have given the grapes a chance to struggle, which thins out the vines and allows the clusters to gain concentration of flavor, intensity and complexity.

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.