

# THE CRUSHER



**VARIETAL COMPOSITION**  
100% Unoaked Chardonnay

**APPELLATION** California

**WINEMAKER** Gloria Mercado-Martín

**VINTAGE** 2015

**ALCOHOL** 13.5%

**PH** 3.75      **TA** 5.6 g/L

**UPC** 8 33302 00182 2

## 2015 UNOAKED CHARDONNAY

### WINEMAKING NOTES

The 2015 Unoaked Chardonnay is harvested early to capture the ripe, rich fruit and impart a refreshing wine style. This “unoaked” wine opens with aromas of melon, pineapple and sun-kissed stone fruit. Fresh flavors of guava, vanilla bean and golden apricot meet your palate and deliver crisp sweetness leading to a dry finish. Our Chardonnay makes a perfect accompaniment to roasted turkey and fresh greens tossed in a shallot vinaigrette.

### APPELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our 2015 Unoaked Chardonnay, 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

Despite another year of drought, a lighter yield and one of the earliest seasons on record, the 2015 vintage was truly a stellar season. 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 smaller 2015 crop comes after the heavy harvests of 2012, 2013 and 2014.

### 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.