



2017 UNOAKED CHARDONNAY

The Crusher 2017 Unoaked Chardonnay opens with bright and inviting aromas of tropical pineapple, creamy lemon, ripe peach and a pleasing fresh biscuit dough note. The wine offers a nice texture on the palate where the nose rings true with fresh tropical and lemon citrus flavors. The wine has great balance between bright fruit, creamy texture and good acidity making it overwhelmingly fresh and easy to drink.

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 half million acres of vineyards, supporting a diverse varietal mix. For our 2017 The Crusher Unoaked Chardonnay, the grapes come from an even 50-50 split between Clarksburg and Contra Costa County, California. We tapped the Heringer and Wilson Vineyards in Clarksburg for Chardonnay with a lot of tropical notes like pineapple and guava. The fruit from the rolling hills east of Brentwood in Contra Costa County lend a lush mouthfeel and bright stone fruit flavors.

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 in the vintage 2017 wines.

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

95% Chardonnay, 5% Viognier

APPELLATION	California
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VINTAGE	2017
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Alc.	14.5%
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pH	3.61
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TA	6.3 g/L
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