

THE CRUSHER



VARIETAL
Chardonnay

APPELLATION
Clarksburg

VINTAGE
2008

PH
3.63

TA
0.59 mg/L

ALCOHOL
13.5%

UPC
8 33302 00161 7

CLARKSBURG CHARDONNAY

Rich blonde in color, this full-bodied Chardonnay displays vibrant vanilla, key lime, and citrus aromas. Smooth and fresh, with a touch of zest, there are nuances of pear and almond flavors intertwined with the classic California Chardonnay profile, and an edge of tangerine that gives this wine a unique slant. There is also a nice underpinning of limestone and minerality that provides structure, and a clean, toasty finish from the gentle six months that this wine was aged on French oak. Equally important is the sur lie aging that gives this Chardonnay its creamy mouthfeel without sacrificing freshness or its focused flavor.

Serve this Chardonnay with a cedar plank-grilled salmon, or a fresh cioppino soup. Other pairing choices include pork chops with an apricot glaze, or a roasted chicken with savory lentils—the variety of flavor that our Crusher Chardonnay brings to the table makes pairing a breeze.

Sourced from the upcoming Clarksburg appellation, The Crusher is a tribute to the fundamental relationship between the grower and the winemaker. From the vineyard to the crusher to your table, The Crusher captures the freshness of this world-class growing region, which is just beginning to emerge on the wine scene.