

the DREAMING TREE



CRUSH RED BLEND

2015 California

An exciting collaboration between Dave Matthews and award-winning winemaker Sean McKenzie, The Dreaming Tree captures the spirit of California's wine country. United by their shared passion to make quality wines accessible to everyone, the two friends set out on a journey to discover the unique characters and rich flavors that give the region its rare charm.

"FOR CRUSH, DAVE AND I HAND-SELECTED A SPECIAL BLEND OF OUR FAVORITE VARIETIES TO CREATE A RED WINE THAT PULLS YOU IN WITH NOTES OF SMOKY BERRY AND A POP OF RASPBERRY JAM. AROUND THE DINNER TABLE OR OUT ON THE PATIO, IT'S A WINE YOU'RE GOING TO WANT TO SHARE WITH YOUR FAVORITE PEOPLE."

– Sean McKenzie on his Dave Matthews wine collaboration

2015 Vintage

The 2015 growing season started with a dry, mild winter and ramped up quickly from there. Similar conditions continued throughout the spring with the summer months warming up a bit, causing the grapes to fully ripen. The season ended just as it began—earlier than usual. After the two previous vintages delivered large crops, this one hit the reset button with lower-than-average yields. The result—wines with highly concentrated flavors and bright, natural acidity.

Winemaking

Wines were periodically racked to clarify the wine and to help develop the smooth tannin structure. After 16 months of oak aging, the individual varieties were blended to create The Dreaming Tree Crush red wine blend.

Tasting Notes

This wine brings juicy red fruit with good mid-palate weight from the Merlot, ripe, jammy flavors from the Zinfandel, and dark fruit and structure from the Petite Sirah and Tannat. This blend of the North Coast's finest varieties results in a very tasty, complex wine with lots of fruit flavors and a long, soft finish.

Food Pairing

A wonderful wine, enhanced by such foods as barbecue ribs, Vietnamese-style pork sandwiches, or vegetarian stuffed poblano peppers.

SUSTAINABILITY

The environment's important to us, and we're pretty sure you feel the same.

From the day we pick the grapes to the night you pop the cork, we're making changes that add up along the way:

VINE



We'd rather plant trees than cut 'em down, which is why our labels are made with 100% recycled kraft brown paper.



We figure the most significant part of your purchase should be the wine, not the bottle, so our bottles are a quarter pound lighter than normal, and take a lot less fuel to get to your table.



TABLE

Go ahead, pop a cork and enjoy the fruits of our labor – just don't forget to recycle the bottle.

vine to table

Vintage: 2015
Varieties: 62% Merlot, 17% Zinfandel, 10% Tannat, 9% Petite Sirah, 2% Other
Appellation/AVA: California (62% North Coast)
Aging: 17 months
Total Acidity: 5.9g/L
pH: 3.60
RS: 8.5g/L
Alcohol: 14.0%