

the DREAMING TREE

2016

CRUSH RED BLEND CALIFORNIA

An exciting collaboration between musician Dave Matthews and 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.

"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

2016 Vintage

Another mild winter brought an early bud break in February. Average rainfall created perfect conditions for soil, vine health, and a good fruit set, which brought in average-sized crops throughout most of the vineyards. A cooler summer without much high heat until September allowed the fruit to ripen evenly. Once the heat hit, the fruit was harvested and quickly brought into the winery, resulting in great quality red and white wines. These longer growing seasons with lower temperatures are ideal for developing and preserving the fruit flavors in the different varietals.

Winemaking

Vineyards are chosen from a range of different areas throughout California that have the right growing conditions for each of the individual varieties. The resulting wines are made to be fruity and full in the palate, but also have a nice, smooth tannin structure. The individual varieties each bring something different and unique to the Crush Red Blend.

Tasting Notes

This wine brings juicy red fruit with nice mid-palate weight from the Merlot, raspberry jam flavors from the Zinfandel, and dark fruit and structure from the Petit Sirah and Tannat. Its blend of coastal California varieties results in a tasty, complex wine with lots of fruit flavors, some vanilla and mocha, and a long, soft finish. This Crush Red Blend is a favorite for enjoying with friends or pairing with a nice meal.

Food Pairing

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

Sustainability

The environment is 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 TO TABLE



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.



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



Vintage: 2016

Varietal: 54% Merlot, 18% Petit Sirah, 18% Zinfandel, 4% Tannat, 6% Other Varieties

Appellation: California
67% North Coast, 13% Central Coast

Aging: 17 months in oak barrels

Total Acidity: 6.2g/L

pH: 3.63 **RS:** 9.0g/L **Alcohol:** 13.8%

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