

# the DREAMING TREE



## CRUSH RED BLEND

2013 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

"I SWALLOWED IT BEFORE I PUT THE GLASS DOWN. THERE WASN'T ANY OPPORTUNITY TO SPIT." – Dave, on the time-honored traditions of wine tasting

### 2013 Vintage

The 2013 growing season was exceptionally dry, getting off to an earlier-than-normal spring and producing some high-quality grapes. These dry conditions through flowering made for great fruit set and a heavier-than-normal crop. The nights were in the usual 50s, but the days were a little windier and cooler than normal in the north. So with no rain throughout the growing season, the harvest extended all the way through November. The long summer of flavor development and lack of pressure to pick because of weather made for some very expressive and balanced wines with great tannin maturity.

### 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

A blend of the North Coast's finest varieties, this wine has some great raspberry jam and vanilla oak characters on the nose, it has juicy mixed berry flavors, and full-but-soft and approachable tannins.

### 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.

**Varieties:** 59% Merlot, 16% Petite Sirah, 15% Zinfandel, 4% Syrah, 6% Other

**Vintage:** 2013

**Appellation / AVA:** California  
83% North Coast

**Aging:** 16 months in oak

**Total Acidity:** 5.9g/L

**pH:** 3.53

**RS:** 9.0g/L

**Alcohol:** 13.8%