**CRuSH RED BLEND**

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 SPI T." – Dave, on the time-honored traditions of wine tasting

**2014 Vintage**
The 2014 growing season was hot and dry, pushing harvest up to the earliest date. Fortunately, nighttime temperatures still dipped into the 50s, which was great for maintaining the natural fruit acidity. September also cooled a little, providing much needed time to catch up on getting all of the grapes in. In October, the heat returned and ripened the fruit for the balance of the harvest. Overall, this year delivered big fruit expression, great tannin development, and nice ripeness across all varietals.

**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, 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:

- 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.

www.dreamingtreewines.com