

Mauritson Wines

Rockpile Zinf Rockpile Ridge Vyd

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Rockpile

CEPAGE: 95% Zinfandel, 5% Petite Sirah

WINEMAKING: We are committed to minimal intervention winemaking. All of our alcoholic and malolactic fermentations undergo native fermentation. Our Rockpile Zinfandel is aged in 35% new French oak favoring puncheons (large format barrels) for 14 months.

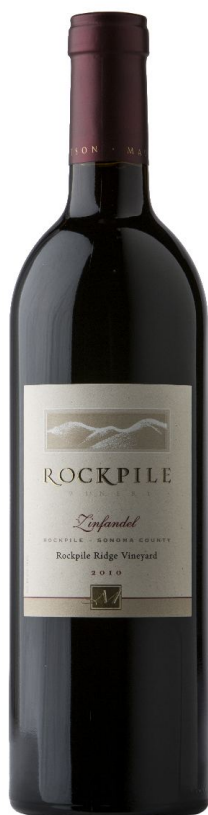
ALCOHOL BY VOLUME: 14.6%

AGING: 15 months in oak barrels, 100% French.

ANNUAL PRODUCTION: Approximately 1000 cases produced annually

THE STORY

The Mauritson family has been growing grapes in the Dry Creek Valley since 1868 when their great-great-great grandfather first planted vines in what is now the Rockpile appellation. Clay Mauritson was determined to add winemaking to the family business and released the inaugural Mauritson Wines vintage in 1998. Today, the family still manages many acres of vineyards across Sonoma County. They produce boutique wines, using only select vineyards that truly exhibit a sense of place.



THE ADJECTIVES

OVERALL: Energetic with detailed texture.

AROMAS / FLAVORS: Candied plum, crushed violet candy, milk chocolate shavings, espresso grounds, spice and graphite.

MOUTHFEEL: Silky with detailed texture.

THE SELLING POINTS

AWARDS: 94pts Wine Spectator, 92pts Jeb Dunnuck

SUSTAINABILITY: Certified Sustainable, Minimal Intervention / Augmentation, Natural Fermentation

