

# Mauritson Wines

## Rose

### THE FACTS

**COUNTRY:** USA - CA

**REGION:** Sonoma County

**APPELLATION:** Sonoma County

**CEPAGE:** 100% Zinfandel

**WINEMAKING:** Our 2022 Rosé was made by whole-cluster pressing 100 percent Zinfandel, a practice that produces lightly pigmented and delicate wines. The Rosé juice was also fermented entirely in stainless steel and has not gone through malolactic fermentation, preserving the bright, fresh, natural malic acid in the grapes.

**AGING:** 5 months in 100% stainless steel

**ANNUAL PRODUCTION:** Approximately 450 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:** Bright and fresh!

**AROMAS / FLAVORS:** Scents of fresh pomegranate seeds, red pear, crumbled slate and spice, and calla lily blossom.

**MOUTHFEEL:** Bone dry, the delicate red fruits are balanced by acidity.

### THE SELLING POINTS

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

**PAIRINGS:** Enjoy with lighter fare or while enjoying a picnic with family and friends!

