

Mauritson Dry Creek Valley Sauvignon Blanc

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Dry Creek Valley

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Each lot was hand-harvested, whole-cluster pressed and then fermented separately to achieve maximum depth and complexity.

AGING: 50% Stainless Steel, 50% Foudre fermented & aged

ANNUAL PRODUCTION: Approximately 1700 cases 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, energetic and inviting!

AROMAS / FLAVORS: Fresh white pineapple, spicy white Magnolia blossom and crushed stone and a hint of candied mandarin

MOUTHFEEL: Cleansing kaffir lime zest, a kiss of mango flesh and peach.

THE SELLING POINTS

The purest expressions of Sauv Blanc you will find in CA.

AWARDS: 90pts Wine Enthusiast

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

PAIRINGS: Try it with grilled shrimp, oysters or a light fish dish.

