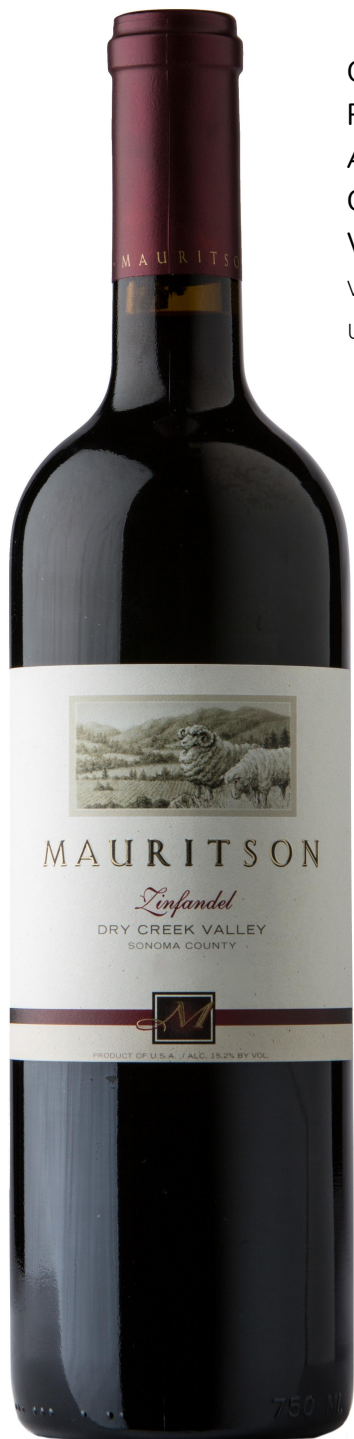


Mauritson Dry Creek Valley Zinfandel

THE FACTS



COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Dry Creek Valley

CEPAGE: 91% Zinfandel, 9% Petite Sirah

WINEMAKING: We are committed to minimal intervention winemaking. All of our alcoholic and malolactic fermentations undergo native fermentation. This Zinfandel is aged in 25% new French oak for 14 months.

AGING: 14 months in 100% French Oak

ANNUAL PRODUCTION: Approximately 1300 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: Detailed red & black fruits, fresh and great depth.

AROMAS / FLAVORS: Ripe summer blackberry, pomegranate seed, sweet spice and crushed violet candy mingle with vanilla.

MOUTHFEEL: Fresh, balanced and complex.

THE SELLING POINTS

AWARDS: 94pts Wine Spectator, 92pts Wine Enthusiast, 92pts Jeb Dunnuck

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

