

Mauritson Wines / Rockpile

Located in Sonoma County, the Mauritson family has six generations of farming coursing through their veins and 230 acres of vineyards throughout Dry Creek and Alexander Valley. Down from 4,000 acres in the early 1960's, the Mauritson family has been growing grapes in Dry Creek since 1868. In 1884, it was their great-great-grandfather, S.P. Hallengren who first planted grapes in the Rockpile Region. And when the Army Corps of Engineers coveted the land for the constructing of Lake Sonoma, the family's then remaining 700 acres that sat atop the ridge were left to wild coyotes, sheep and pigs. Nearly 40 years later, in 2000, brothers Thomas and Chris Mauritson reestablished their roots atop Rockpile by planting vineyards.



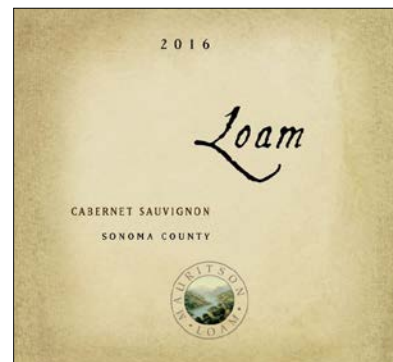
Just as it took a few years' hiatus for the family to return to grape growing on Rockpile's ridge, it took a similar absence for winemaker/owner Clay Mauritson to return to the vineyard. The familiarity gained tending grapes as a teen primed Clay for his return to the region following a football injury at the University of Oregon. After a few years at Kenwood Vineyards, Clay honed his winemaking skills at Taft Street Vineyards and Dry Creek Vineyards, before bottling his first vintage in 1998 at Mauritson. In 2002, he committed his efforts full-time to making wine at his family's vineyards; and last year, he and his team individually fermented 68 vineyard lots before blending and bottling.

About Loam: Loam embodies our pursuit of the perfect expression of a wine. Great wine originates in the vineyard, and great vineyards originate in the soil. Most world-renown viticultural regions consist of loam soils; Sonoma County is no exception. Within the loam family of soils is an array of classifications, or "series," identified and catalogued by four distinctive features: composition, depth, slope and geographic location. My family grows Cabernet in twenty-three of the distinct Loam soil types, yet I felt that only three were worthy of the "Grand Cru" distinction.

Loam



Cabernet Sauvignon



Varietal/Blend: Cabernet Sauvignon

Farming Practices: sustainable

Elevation / Exposure: varied

Soil: varied

Harvest Technique: by hand

Yeast: ambient

Fermentation: spontaneous fermentation

Malolactic: yes

Maturation: 22 months 100% French Oak

Alcohol: 14.57%

Fined: no

Filtered: yes

Country: United States

Region: California

Subregion: Sonoma County

Production #s: 147

"The 2016 Loam Cabernet Sauvignon is our proprietary blend of grapes sourced from vineyards planted in Positas, Suther and Clough soils. It is comprised of the best vineyards, grown in the best soil, from the best appellations. Perfectly structured, Loam balances the brightness and focused tannins of hillside fruit with the dense, rich characteristics of fruit grown in the ancient riverbed and valley floor soils. The 2016 growing season was nearly void of extreme weather conditions, creating Cabernets with incredible energy, power, and balance. Our 2016 Loam has distinctive candied black fruit dusted with toasty vanilla, wild dried brush, and mineral. A youthful entry gives way to cassis and baker's chocolate. Still quite powerful and complex, this incredible Cabernet Sauvignon will age gracefully for 10+ years."

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