

# 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.



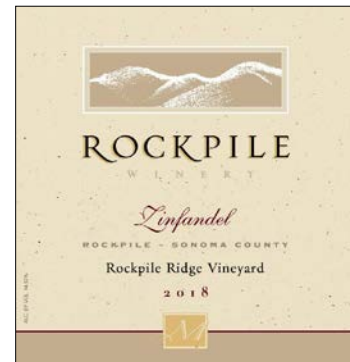
Just as it took a few years' hiatus for the family to return to grape growing on Rockpile's ridge, it took a similar absence for winemaker/owner Clay Mauritson to return to the vineyard. The familiarity gained tending grapes as a teen primed Clay for his return to the region following a football injury 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 Rockpile:** "Our family's Rockpile Ridge Vineyard is located at nearly 1,200 feet in elevation. This vineyard has sweeping sun exposures from southeast to northwest and consists of nine distinctly different blocks of Zinfandel. Each are harvested at different times and fermented separately to ensure the integrity and uniqueness of the individual blocks. Working with the varied sun exposures, soil compositions, slopes and drainages is a winemaking dream come true and what makes our Rockpile Ridge Zinfandel so spectacular."

## Zinfandel



## Rockpile Ridge Vineyard



**Varietal/Blend:** Zinfandel

**Farming Practices:** sustainable

**Elevation / Exposure:** 1,200ft / SE to NW

**Soil:** varied

**Harvest Technique:** by hand

**Yeast:** ambient

**Fermentation:** spontaneous fermentation

**Malolactic:** yes

**Maturation:** 15 months 100% French Oak

**Alcohol:** 14.57%

**Fined:** no

**Filtered:** yes

**Country:** United States

**Region:** California

**Subregion:** Rockpile

**Production #s:** 701cs

"Our 2018 Rockpile Ridge Zinfandel carries all of the signature aromas expected from Zinfandel grown in Rockpile: candied red fruits; cocoa shavings with hints of dried flowers and herbs; leather and earthen dust. A smooth, inviting entry with black fruits retreats to mineral and sweet baking spices. That's followed by a full-bodied, chewy texture with ripe tannins and great freshness, culminating in a long and layered finish. This energetic Zinfandel would benefit from at least 1-2 years of bottle age. Enjoy over the next 10-12 years."

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