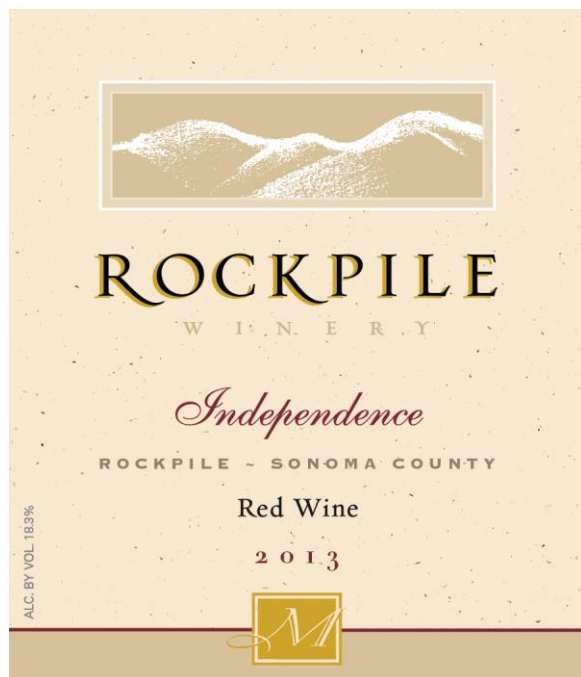


# 2013 Rockpile “Independence”

## Port



Production:	Approximately 196 cases
Appellation:	Rockpile
Composition:	25% Tinto Cao, 25% Tinta Madeira, 25% Touriga Nacional, 25% Sousão
Vineyards:	Independence
Alcohol:	18.3 % by volume
Aging:	20 months in oak barrels 80% French 20% American

## Winemaker Notes

Port has always been a passion of mine. Some of my fondest family memories revolve around the dinner table: great food, great wine and, of course, finishing the evening off with a great bottle of Port. In 1999, when we started planting our Rockpile vineyards, I seized the opportunity to fulfill one of my wine aspirations: to make a vintage port using authentic Portuguese varieties. We planted four of the primary varieties used in the production of Port and we have exhausted every effort to make this wine as true to a vintage port as possible.

The 2013 “Independence” is beautiful contrast of extravagance and restraint. The aromatics are dominated by hedonistic flavors of chocolate covered cherry, coffee, vanilla bean, and sweet oak. Mulled berry greets the palate, complemented by intricate flavors of dried flowers and holiday spice. The mouthfeel is viscous, enveloping every nook and cranny of your palate. Complex flavors of nutmeg and roasted chestnuts add to the depth of this wine. The finish shows the restraint: fine grained tannins lie just beneath the surface, accented beautifully with balanced acidity. While this wine is more than enjoyable now, it will benefit from a year or two in the cellar and age gracefully for the next 10-15 years.

Mauritson Family Winery  
2859 Dry Creek Road, Healdsburg, CA 95448  
Phone: 707-431-0804 Fax: 707-433-5001