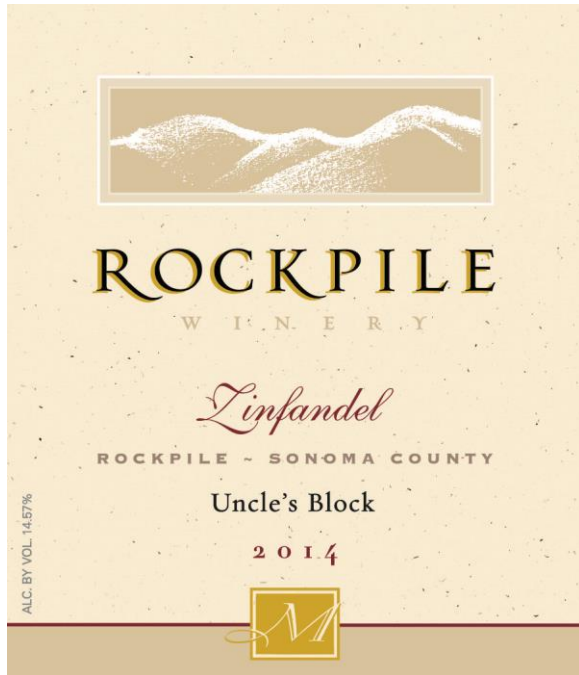


2014 Mauritsen Rockpile Zinfandel “Uncle’s Block”



Production: Approximately 140 cases

Appellation: Rockpile

Composition: 100% Zinfandel

Vineyard: Uncle’s Block

Alcohol: 14.57 % by volume

Aging: 15 months in oak barrels
100% French

Winemaker Notes

Located at nearly 1,300-ft in elevation at the top of the Rockpile ridgeline, Uncle’s Block is part of my family’s original homestead and now owned by my uncle, Chris Mauritsen. This vineyard is characterized by its eastern sun exposure, volcanic soil, steep slope and lack of water. This incredible site is one of our most stressed and it is reflected in the wine.

As amazing as the 2013 vintage was, the 2014 eclipses it. The 2014 vintage may be the best to date for Zinfandel from Rockpile, and that is saying a lot. The growing conditions were nearly perfect: Warmer than average temperatures combined with lower crop yields to produce wines with amazing focus, silky tannins and great balance.

The nose is a combination of floral black raspberry, sweet oak and forest floor. On the entry, the wine is lush and full, showing seamless tannins. Explosive fresh blackberry is accented by more complex flavors of wild lavender, mineral and Provencal herbs. The rich, broad tannins give way to balanced acid and lasting finish. The 2014 Uncle’s Block will benefit from an additional 6-12 months of bottle aging, and will continue to drink well over the next 5-7 years.

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