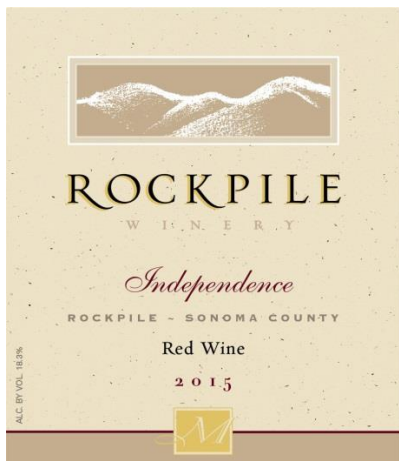




# MAURITSON

*Since 1868*



## Winemakers' Perspective

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 off the evening 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 varietals. We planted four of the primary ones used in the production of Port and we've exhausted every effort to make this wine as true to a vintage Port as possible.

The evolution of the 2015 "Independence" in barrel was a real treat to watch. It started off being shy, then eventually developed into a beautiful contrast between shaved nutmeg seed and chocolate mint, always teetering between one dominating the other, depending on the day it was tasted. Now those once prominent notes are complemented by more developed aromas of candied dried apricot, pie crust and almond paste. The mouthfeel is viscous, enveloping every nook and cranny of your palate. Intense flavors of marzipan, chocolate covered cherries and crushed rock 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.

Cheers,

*Clay & Emma*

## 2015 Rockpile Independence

*Red Wine (port)*

<b>Production:</b>	263 cases
<b>Appellation:</b>	Rockpile
<b>Composition:</b>	25% Tinto Cao, 25% Tinta Madeira, 25% Touriga Nacional, 25% Sousão
<b>Vineyard:</b>	Independence
<b>Alcohol:</b>	18.3 % by volume
<b>Aging:</b>	20 months in oak barrels 80% French 20% American

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