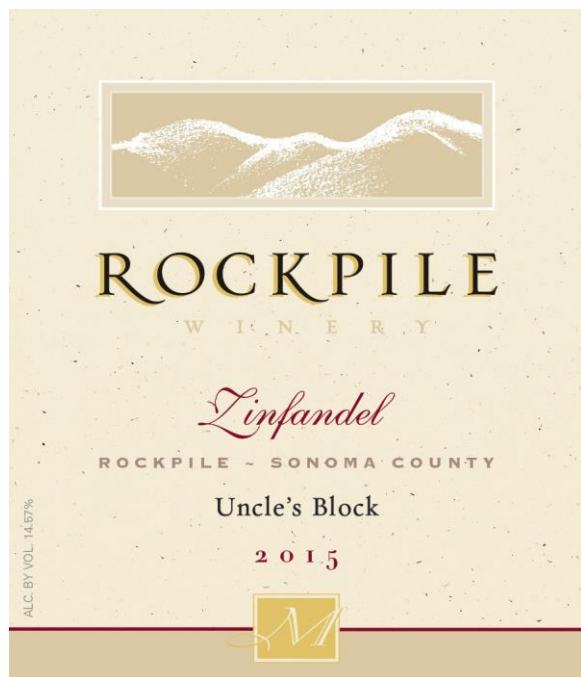


2015 Mauritsen Rockpile Zinfandel “Uncle’s Block”



Production: Approximately 106 cases

Appellation: Rockpile

Composition: 95% Zinfandel
5% Petite Sirah

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 is 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 vineyards and it is reflected in the wine.

For our Rockpile Zinfandels the 2015 harvest yields were down nearly 30-50% as a result of three plus years of severe drought and very cool weather during bloom. This manifested itself in less clusters per vine and lighter cluster weights. Our 2015 Rockpile Zinfandels dance a fine line between elegance and the expected robustness that Rockpile always delivers.

The nose is a combination of candied cranberry, anise seed, sweet oak and forest floor. On the entry, the wine is focused and full, showing seamless tannins. Pomegranate seed is accented by more complex flavors of wild brush, river stone, green peppercorn, and roasted coffee. The rich, broad tannins give way to balanced acid and lasting finish. The 2015 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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