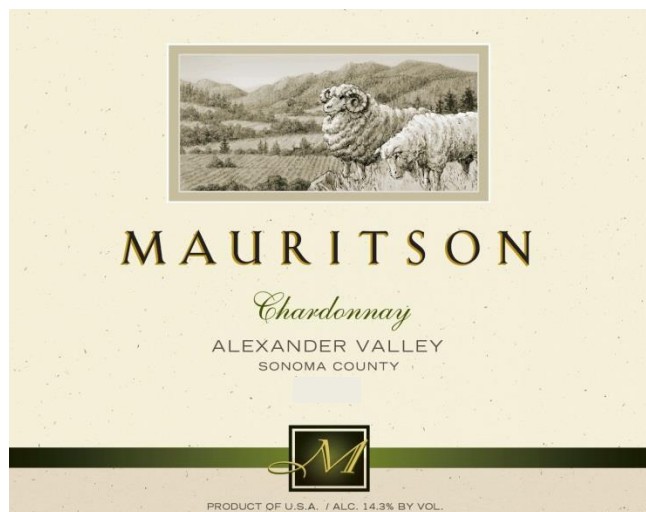




MAURITSON

Since 1868



Winemakers' Perspective

Our 2017 Alexander Valley Chardonnay showcases the beautiful ripe fruit of California Chardonnay minus the oak, with the elegance and complexity of its Burgundian ancestor. The wine is 100% barrel-fermented with only 10% new French oak aged on 100% gross lees.

This single vineyard Chardonnay comes from our home ranch in Alexander Valley where we hand-harvested the fruit from just 10 rows atop a tiny plateau. As in Burgundy, here, the smallest variations in terrain even within close proximity can result in the difference between a Grand cru versus Premier cru. Our Grand cru plateau site consistently delivers on balance, precision and complexity. This Chardonnay opens with a beautiful bouquet of early morning white flower, shaved toasted almond and fresh stone fruit notes. Flavors include delicate wild summer pear, brioche and crushed wet river rock. Wonderful mid-palate creaminess comes from five months of intermittent batonnage. The finish has great freshness and length and the wine will drink gracefully over the next 3-7 years.

Cheers,

Clay Mauritson
Winemaker

Emma Kudritzki Hall
Associate Winemaker

2017 Mauritson Chardonnay *Alexander Valley*

Production:	240 cases
Appellation:	Alexander Valley
Composition:	100% Chardonnay
Vineyard:	Dobbins Vineyard
Alcohol:	14.3 % by volume
Aging:	9 months barrel fermented and aged in oak barrels 100% French, 10% New

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