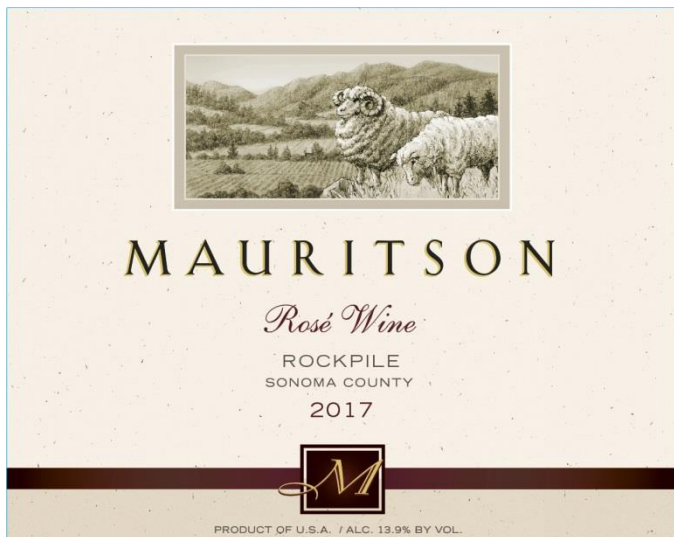




MAURITSON

Since 1868



2017 Mauritson Rosé *Rockpile*

Production:	425 cases
Appellation:	Rockpile
Composition:	100% Zinfandel
Alcohol:	13.9% by volume
Fermentation:	100% Stainless Steel
Aging:	18 months in oak barrels 100% French

Winemakers' Perspective

For the 2017 vintage, our Rosé was made by whole-cluster pressing 100% Rockpile Zinfandel. This practice produces lightly colored and delicate wines. The Rosé juice is fermented entirely in stainless steel and has not gone through malolactic fermentation, preserving the bright, fresh, natural malic acid in the grapes.

This Rockpile Rosé has a beautiful pink rose petal color. The nose is a beautiful combination of hibiscus blossom, red apple skin and crushed wet rock. Vibrant and refreshing, it's focused on the palate. Flavors of sweet pomegranate give way to minerality and hints of peony. The wine is soft and inviting on the front palate, with a crisp and pure finish. Enjoy this wine over the next 12-18 months with lighter fare or on the porch with friends on a hot summer day!

Cheers,

Clay & Emma

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