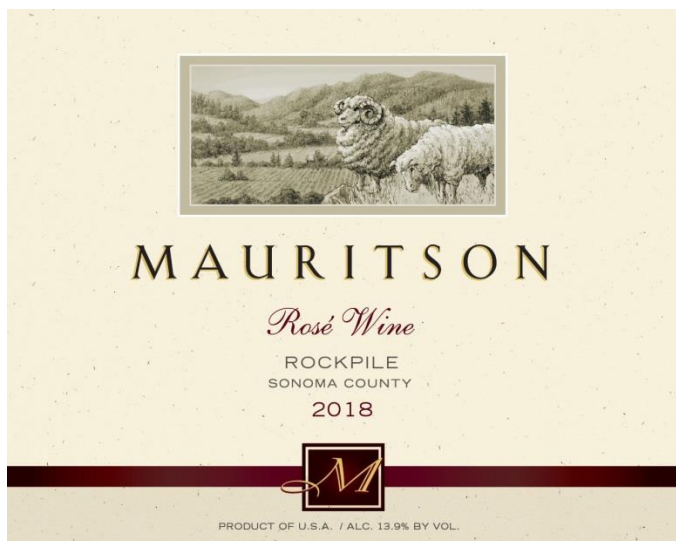




# MAURITSON

*Since 1868*



## Winemakers' Perspective

For the 2018 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 delicate salmon pink color, and the hue is showcased in a graceful new bottle style. The nose offers up an enticing bouquet of wilted magnolia blossom, dried chamomile flower and crushed river stone. Vibrant and refreshing, it's focused on the palate. Flavors of briary wild strawberry give way to minerality and hints of dried rose petal. 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 Mauritson  
Owner

Emma Kudritzki Hall  
Winemaker

## 2018 Mauritson Rosé

### *Rockpile*

<b>Production:</b>	418 cases
<b>Appellation:</b>	Rockpile
<b>Composition:</b>	100% Zinfandel
<b>Alcohol:</b>	13.9% by volume
<b>Fermentation:</b>	100% Stainless Steel
<b>Aging:</b>	5 months 100% Stainless Steel

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