



2008 Mauritson Alexander Valley Chardonnay

Production:	Approximately 357 cases
Appellation:	Alexander Valley
Vineyards:	100% Estate, "Dobbins" Vineyard
Composition:	100% Chardonnay
Alcohol:	14.1 % by volume
Aging:	100% barrel fermented and aged
Oak:	100% French Oak 10% New Oak

Winemaker Notes

The 2008 was made in the same "Burgundian" style as the past vintage. The wine is 100% barrel fermented, but in only a small percentage of new oak. The result is the best of both worlds, the beautiful fruit of California chardonnay minus the oak, with the elegance and complexity of its Burgundian ancestor.

The fruit was harvested at 24° brix, lending itself to beautiful citrus fruit. Soft flavors of pear and green apple are prevalent in the nose and balanced beautifully with citrus flavors in the front palate. The complexity of the vineyard shines through in the mid-palate with hints of minerals that are accented by the richness of the barrel fermentation. The finish is everything you would expect from a great Chardonnay; full and round but clinging to acidity to retain the balance.

This wine will continue to drink beautifully over the next five years, enjoy it with fish, poultry, white sauces, and anything else that strikes your fancy.

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