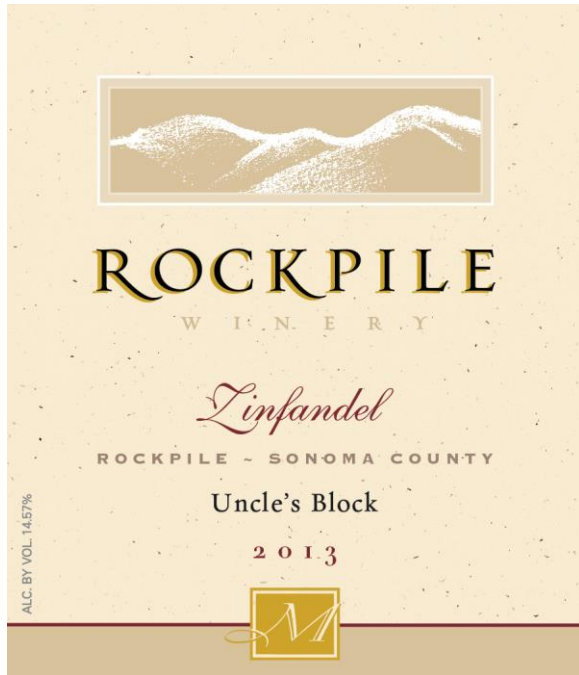


## 2013 Mauritson Rockpile Zinfandel “Uncle’s Block”



Production: Approximately 240 cases

Appellation: Rockpile

Composition: 100% Zinfandel

Vineyard: Uncle’s Block

Alcohol: 14.57 % by volume

Aging: 11 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 now owned by my uncle, Chris Mauritson. 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 and it is reflected in the wine.

As amazing as the 2012 vintage was, it’s hard to believe that the 2013 could live up to it, let alone surpass it -- but it has! 2013 may be the best vintage to date for Zinfandel from Rockpile, and that is saying a lot. The vintage conditions were nearly perfect: Warmer than average temperatures combined with lower crop yields to produce wines with amazing focus, silky tannins and great balance.

The nose is a combination of fresh raspberry, sweet oak and earthen spice. On the entry impression the wine is lush and full, showing seamless tannins. Succinct red fruit is accented by more complex flavors of mineral and saddle leather. The rich, broad tannins give way to balanced acid and lasting finish. The 2013 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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