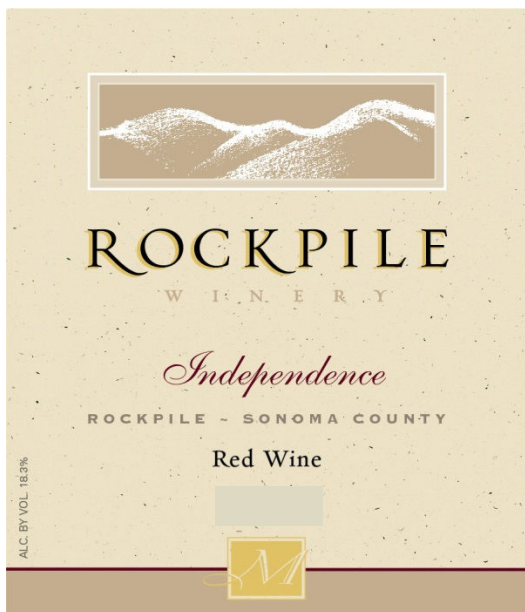




MAURITSON

Since 1868



2016 Rockpile

Independence Red Wine - Port

- Production:** 266 Cases
- Appellation:** Rockpile
- Composition:** 25% Tinto Cao, 25% Tinta Madeira, 25% Touriga Nacional, 25% Sousão
- Vineyard:** Independence
- Alcohol:** 18.3% by volume
- Aging:** 20 months in oak barrels
100% French
20% American

Winemakers' Perspective

Port has always been a passion of mine. Some of my fondest family memories revolve around the dinner table: great food, great wine, and, of course, finishing the evening off with a great bottle of Port. In 1999, when we started planting our Rockpile vineyards, I seized the opportunity to fulfill one of my wine aspirations: to make a vintage port using authentic Portuguese varieties. We planted four of the primary varieties used in the production of Port and we have exhausted every effort to make this wine as true to a vintage port as possible.

The single-acre block where this varieties are planted is called Independence, and our 2016 "Independence" Red Wine has an incredibly seductive nose of lavender infused crème anglaise drizzled over sweet croissant bread pudding. Yum! On the entry, dried apricot, shaved nutmeg seed and coffee grounds are in the forefront, and complement the viscous mid-palate. The finish shows restraint: fine-grained tannins lie just beneath the surface, accented beautifully with balanced acidity. While this wine is more than enjoyable now, it will benefit from a year or two in the cellar and age gracefully for the next 10-15 years.

Cheers,

Clay Mauritsen
Winemaker

Emma Kudritzki Hall
Associate Winemaker