



MAURITSON

Since 1868



Winemakers' Perspective

The 2018 growing season started off with a moderately dry winter. A wet March followed and a warm February brought early budbreak, though shoot growth stalled. Vines finally reached their growth potential by mid-May, when temperatures leveled off in the mid-70s to mid-80s. Coastal vineyards such as Jack Hill always experience more wind and cooler daily highs, ripening with fewer berries per cluster and fewer clusters per vine, as compared warmer Russian River Valley.

Fruit for the 2018 Charlie Clay Sonoma Coast Pinot Noir came from a small single vineyard in the hills between the towns of Freestone and Occidental. A total of 1,600 vines, planted equally to a mix of Dijon clones and 828, capture both the delicate high-toned red fruit and earth tones typical of this growing region.

This Pinot is delicately detailed, with aromas of candied summer strawberry, Asian spice, traces of vanilla bean and red raspberry. Sweet bing cherry and earth tones marry seamlessly with perfectly positioned tannins and nuances of toasted oak. While just starting to reveal layers of complexity and energy, it will drink best over the next 6-10 years and age gracefully for many more.

Cheers,

Clay Mauritson & Charlie Palmer

2018 Charlie Clay Pinot Noir Sonoma Coast

Production:	188 cases
Appellation:	Sonoma Coast
Composition:	100% Pinot Noir
Vineyards:	100% Jack Hill
Alcohol:	13.70 % by volume

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