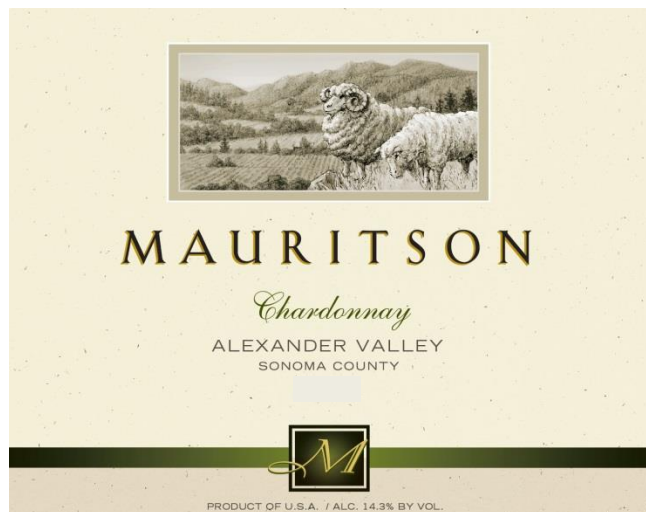




# MAURITSON

*Since 1868*



## Winemakers' Perspective

Our 2018 Alexander Valley Chardonnay showcases the beautiful ripe fruit of California Chardonnay with the elegance and complexity of its Burgundian ancestor. The wine is 100% barrel-fermented with only 10% new French oak aged on 100% gross lees.

This single vineyard Chardonnay comes from our home ranch in Alexander Valley where we hand-harvested the fruit from just 10 rows atop a tiny plateau. As in Burgundy, here, the smallest variations in terrain even within close proximity can result in the difference between a Grand cru versus Premier cru. Our Grand cru plateau site consistently delivers on balance, precision and complexity.

Initially shy, this Chardonnay opens with a layered bouquet of white magnolia blossom, flaked pie crust, quince paste, and fresh white peach. The palate bears a delicate balance between the freshness and the wonderful creaminess that comes from eight months of intermittent batonnage. Fantastically framed flavors of brioche, green apple skin, and crushed wet river rock give way to a long finish. This Chardonnay will drink gracefully over the next 3-7 years.

Cheers,

Clay Mauritson  
Owner & Founder

Emma Kudritzki Hall  
Winemaker

## 2018 Mauritson Chardonnay *Alexander Valley*

<b>Production:</b>	281 cases
<b>Appellation:</b>	Alexander Valley
<b>Composition:</b>	100% Chardonnay
<b>Vineyard:</b>	Dobbins Vineyard
<b>Alcohol:</b>	14.1 % by volume
<b>Aging:</b>	9 months barrel fermented and aged in oak barrels 100% French, 10% New

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