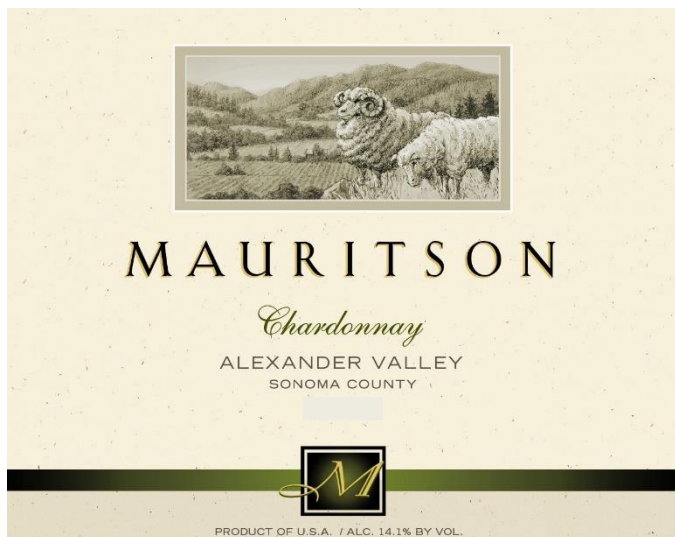




# MAURITSON

*Since 1868*



## Winemakers' Perspective

Our 2019 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. Here, as in Burgundy, 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.

The nose is a wonderful marriage of elegant perfumed yellow fruits and crushed river rock, with low tones of brioche flakes and dried white flower. On the palate, this wine possesses great harmony and purity. The entry is very fresh and inviting and continues to demonstrate the wonderful creaminess that comes from eight months of intermittent batonnage. Beautiful minerality frames green pear skin, hints of citrus oil and a top note of bee pollen. This Chardonnay will drink gracefully over the next 3-7 years.

Cheers,

Clay Mauritsen  
Owner & Founder

Emma Kudritzki Hall  
Winemaker

## 2019 Mauritsen Chardonnay *Alexander Valley*

<b>Production:</b>	235 cases
<b>Appellation:</b>	Alexander Valley
<b>Composition:</b>	100% Chardonnay
<b>Vineyard:</b>	Dobbins Vineyard
<b>Alcohol:</b>	13.90 % by volume
<b>Aging:</b>	9 months barrel fermented and aged in oak barrels 100% French, 10% New

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