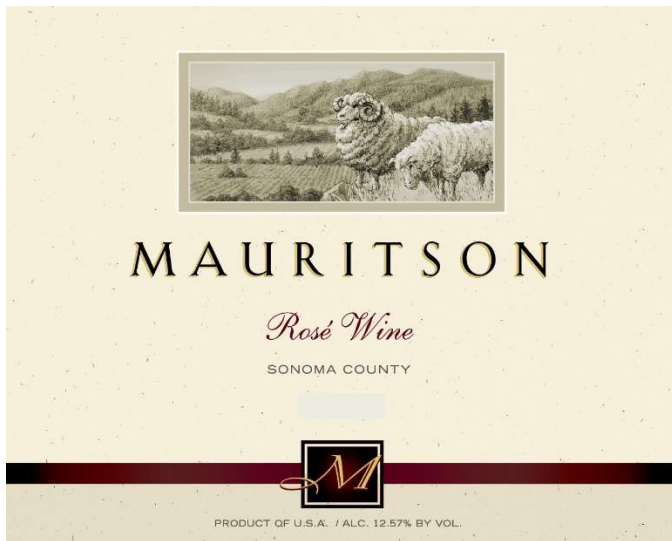




MAURITSON

Since 1868



2024 Mauritsen Rosé Sonoma County

Production:	315 cases
Appellation:	Sonoma County
Composition:	100% Zinfandel
Alcohol:	12.57% by volume
Fermentation:	100% Stainless Steel

Winemakers' Perspective

Our 2024 Rosé was made by whole-cluster pressing 100 percent Zinfandel, a practice that produces lightly pigmented and delicate wines. The Rosé juice was also fermented entirely in stainless steel and has not gone through malolactic fermentation, preserving the bright, clean, natural malic acid in the grapes.

This elegant Rosé is a beautiful hue: rose-copper. And scents of crushed rock, wild strawberry flesh and pomegranate seed, punctuated by traces of dried chamomile blossom, dance from the glass. Bone dry, the fleshy core of delicate red fruit is balanced by racy acidity. Enjoy this exuberant Rosé over the next 12-18 months with lighter fare and be sure to swirl it while enjoying a picnic with family and friends!

Cheers,

Clay Mauritsen
Owner & Founder

Emma Kudritzki Hall
Winemaker