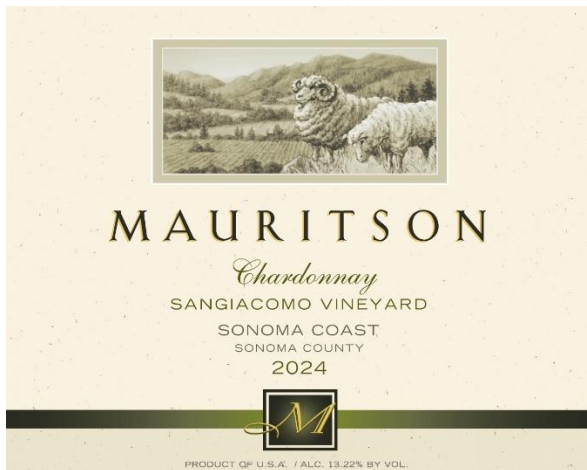




MAURITSON

Since 1868



2024 Mauritson Chardonnay Sonoma Coast

Production:	188 cases
Appellation:	Sonoma Coast
Composition:	100% Chardonnay
Vineyard:	Sangiaco Vinyard
Alcohol:	13.22 % by volume
Aging:	14 months barrel fermented and aged 100% French Oak 20% New Oak

Winemakers' Perspective

This is the third iteration of our Sonoma Coast Chardonnay, showcasing the beautiful ripe fruit of California balanced with the elegance and complexity of its Burgundian ancestor. This wine also represents our partnership with the Sangiacomo family, who are 5th generation grape growers. Steve Sangiacomo and I competed against each other in sports from second grade through high school. We recently re-connected because Steve and I each have been coaching our son's basketball teams. It's been very special to coach "against" each other, and to be able to share our history with our sons. Now, buying grapes from Steve's family is truly bringing our relationship full circle.

This single vineyard wine is 100 percent barrel-fermented with 20 percent new French oak aged on 100 percent gross lees. Quite youthful on the nose but with further aeration beautiful aromas of young magnolia blossom, pear flesh, warm croissant flakes and crushed river stone emerge from the glass. The entry is fresh and creamy, the result of nine months of intermittent bâtonnage. Subtle minerality frames the crisp Pippin apple skin, Meyer lemon curd, and orange blossom honeycomb notes. For the last three months of aging, we transferred our neutral barrel component into stainless barrels, driving the wine into an anerobic state to preserve the energy and tension of this gorgeous Chardonnay. Bottled unfiltered, this Chardonnay will drink gracefully over the next 7+ years.

Cheers,

Clay Mauritson
Owner

Emma Kudritzki Hall
Winemaker