



MAURITSON

Since 1868



Winemakers' Perspective

Our 2022 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, fresh, natural malic acid in the grapes.

This elegant Rosé has a light rose-copper tint with scents of fresh winter pomegranate seeds and red pear and crumbled slate and spice, punctuated by traces of calla lily blossom. Bone dry, the fleshy core of delicate red fruits is balanced by racy acidity. Enjoy this energetic Rosé over the next 12-18 months with lighter fare or while enjoying a picnic with family and friends!

2022 Mauritson Rosé Sonoma County

Production:	450 cases
Appellation:	Sonoma County
Composition:	100% Zinfandel
Alcohol:	12.57% by volume
Fermentation:	100% Stainless Steel

Cheers,

Clay Mauritson
Owner & Founder

Emma Kudritzki Hall
Winemaker