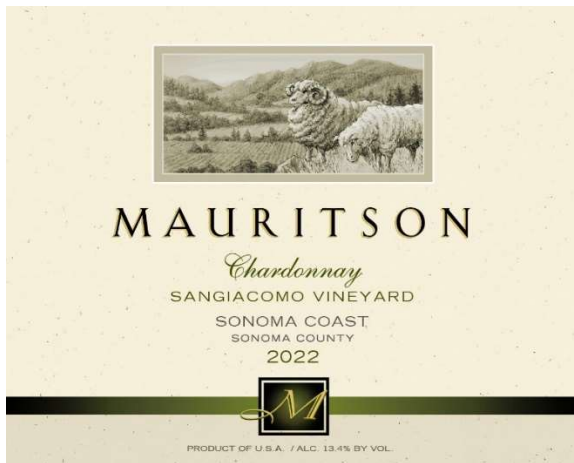




MAURITSON

Since 1868



2022 Mauritson Chardonnay Sangiacomo Vineyard Sonoma Coast

Production:	229 cases
Appellation:	Sonoma Coast
Composition:	100% Chardonnay
Vineyard:	Sangiacomo Vineyard
Alcohol:	13.40 % by volume
Aging:	14 months barrel fermented and aged 100% French Oak 20% New Oak

Winemakers' Perspective

The debut of our Sonoma Coast Chardonnay showcases the beautiful ripe fruit of California balanced with the elegance and complexity of its Burgundian ancestor.

This wine also represents our new partnership with the Sangiacomo family, who are 5th generation grape growers. Steve Sangiacomo and I started competing with each other in sports in second grade and continued through high school. We both went on to play college football. And while we've always been "in touch" through the wine business, we recently re-connected through our mutual love of sports and family. Steve has been coaching his son's basketball team for the past five years, as have I. It's been really 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, 2022 vintage wine is 100 percent barrel-fermented with 20 percent new French oak aged on 100 percent gross lees. On the nose, enticing aromas of calla lily, roasted almond, yellow peach and crushed river stone swirl amid undertones of marzipan and flaky pie crust. The entry is quite fresh and creamy, the result of nine months of intermittent bâtonnage. Subtle minerality frames the crisp green apple and delicate honey notes. Bottled unfiltered, this Chardonnay will drink gracefully over the next 5-8 years.

Cheers,

Clay Mauritson
Owner

Emma Kudritzki Hall
Winemaker