2011 Mauritson Cabernet Sauvignon

Varietal Cabernet Sauvignon Appellation **Sonoma County** Vineyard Designation Dry Creek Cabernet Block 3, Alexander Valley Cabernet Block D Composition 80% Cabernet Sauvignon, 17% Merlot, 3% Malbec Production 880 Fermentation 22 months in oak barrels 90% French 10% American Alcohol % 13.7



One of the greatest things about this wine is the diversity of fruit that we have to work with. Pulling from some of the best places to grow Bordeaux varietals in Sonoma County: Alexander Valley, Dry Creek Valley and Rockpile, gives us a distinct advantage in blending. The fruit was harvested between the last week of September and the last week of October.

The 2011 Mauritson Sonoma County Cabernet exudes both elegance and approachability. Sweet red fruit is complemented by undertones of chocolate, wild mint, mineral and hints of dried garden rose. On the front palate, the wine exhibits polished juicy tannins and lush red fruit, giving way to roasted coffee beans and sweet oak in the mid-palate. With ample Merlot, the wine has refined tannins and soft edges. The small crop yielded wines with balanced tannins and acidity, making them extremely food friendly and age-worthy for the next 5-7 years.