



### àMaurice Cellars at a glance:

- Founded in 2004 with the production of the 2004 Premier Red Blend.
- Planted the 13.5 acre àMaurice Estate Vineyard in 2006. Vineyard grows Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot, Syrah and Viognier.
- Owned and operated by the Schafer family, fifth-generation Washingtonians. àMaurice Cellars is named in honor of Maurice Schafer, an esteemed Pacific Northwest timber baron, father of general manager Tom Schafer, and grandfather of winemaker Anna Schafer. The design for the winery's distinctive black-and-white label bears Maurice's signature.
- Key people:  
Tom Schafer, General Manager  
Anna Schafer, Partner and Winemaker  
Ken Hart, Vineyard Manager
- The 13-acre vineyard is located in the Blue Mountains of Walla Walla. With an elevation of 1,400 feet and a south-facing slope, the vineyard enjoys long summers, cool nights and an annual rainfall averaging 20 inches—ideal conditions for growing wine grapes.
- Current signature wines:  
Columbia Valley Project  
Viognier, Chardonnay, Syrah, Malbec and Red Blend.  
Estate Project  
Viognier, Syrah, Malbec, Red Blend and Cabernet Sauvignon.
- Core philosophies:  
— Practicing and advancing sustainable viticulture principles  
— Creating extraordinary, food-friendly wines
- Contact information:  
àMaurice Cellars  
178 Vineyard Lane  
Walla Walla, WA 99362  
Telephone: (509) 522-5444

[info@amaurice.com](mailto:info@amaurice.com)

Tasting Room Hours  
Saturdays 10:30am – 4:30pm, or by appointment.

àmaurice cellars 178 vineyard lane. walla walla, wa 99362 t: (509) 522-5444  
[info@amaurice.com](mailto:info@amaurice.com)



## **àMaurice Cellars Fact Sheet:**

### **About àMaurice Cellars**

Situated on 13 perfectly sloped acres in the Blue Mountains of Walla Walla, Washington, àMaurice Cellars is a family-owned boutique winery that creates extraordinary, food-friendly wines. Each wine is the living result of fervent dedication to sustainable viticulture and the passion and skill of expert winemaking—and the growing talents of more than 15,000 select vines. For more information, visit [www.amaurice.com](http://www.amaurice.com) or call (509) 522-5444.

### **Signature Wines**

2007 Columbia Valley “The Horiuchi” Red Blend received a 94 from Wine and Spirits and the Wine Enthusiast

2006 Columbia Valley Viognier, winner of 2007 Seattle Magazine Wine Awards

2006 Columbia Valley Chardonnay, winner of 2007 Seattle Wine awards

2005 Columbia Valley Malbec, called “the finest Malbec in the US,” Steven Tanzer.

2005 Columbia Valley “The Callahan” Red Blend, winner of 2008 Seattle Wine Awards

2005 Columbia Valley Viognier on the list at the French Laundry

### **Key Team Members**

Anna Schafer, Partner and Winemaker: As one of the founders of àMaurice, Anna has dedicated her time to creating wines with a unique quality. Her talent is her palate and curiosity of winemaking. As a practically trained winemaker, she worked both hemispheres to taste wine in the vineyard. She worked harvest in Mendoza, Argentina for winemaker Paul Hobbs's Viña Cobos. Having visited 36 countries, Anna brings to the wine a world perspective. Speaker at Aspen Food and Wine. Only female and youngest Top New Winemaker by Seattle Magazine.

### Ken Hart, Vineyard Manager:

Ken is known throughout the Walla Walla valley as a vineyard manager who appreciates Mother Nature's authority and gifts. As a pioneer in sustainable viticulture, he is on the leading edge of vineyard management. At àMaurice, Ken and his experienced crew prepare, test, and enhance the soil to ensure a successful and healthy foundation. Ken designed the vineyard for optimal maturity using the sun and wind patterns. He is a

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man of great heart and soul, which he pours into each vineyard and each vine. Along with his expertise in vineyard management, he has a solid and practical knowledge of winemaking. Each decision in the vineyard is with the knowledge that—from the vine's first shoot out of the ground—he is "growing wine." Ken currently manages more than 120 acres of vineyard land throughout the Columbia Valley.

### **Core Philosophies**

Sustainable Viticulture: The entire wine-making process at àMaurice is inspired by fervent dedication to sustainable viticulture. This starts with the soils. Led by Soils Manager Rick Trumbull, àMaurice is engaged in an ongoing love affair with its dirt. The vineyard's soils are continually monitored for optimal water levels and nutrient composition. The soils, in turn, produce vines that are resistant to pests and disease. In a phrase, healthy vines mean healthy wines. As part of its commitment to environmentally sound farming practices, àMaurice is a charter member of Vinea ([www.vineatrust.com](http://www.vineatrust.com)), an alliance of Walla Walla wineries and vineyards that adhere to the strict guidelines of sustainable viticulture.

Food-friendly Wines: àMaurice's foremost interest is in creating extraordinary wines that are compelling companions to food. Social bonds are forged over meals, putting great wine and great cuisine at the center of special moments. This is one of the reasons the winery's vintages have been selected by some of the country's most renowned restaurants. The French Laundry and Per Se currently feature wines from àMaurice Cellars.



**SHORT (25-word) / MEDIUM (50-word) / LONG (100-word) DESCRIPTIONS**

**Short/<25-word**

àMaurice Cellars creates extraordinary, food-friendly wines. Each wine is the result of fervent dedication to sustainable viticulture and the passion and skill of expert winemaking.

**Medium/<50-word**

Located in the Blue Mountains of Walla Walla, Washington, àMaurice Cellars is a family-owned winery that creates extraordinary, food-friendly wines. Each wine is the living result of fervent dedication to sustainable viticulture and the passion and skill of expert winemaking—and the growing talents of more than 15,000 select vines.

**Long/<100-word**

àMaurice Cellars, a family-owned boutique winery situated on 13 perfectly sloped acres in the Blue Mountains of Walla Walla, Washington, creates extraordinary, food-friendly wines. With an elevation of 1,400 feet and a south-facing slope, the vineyard enjoys long summers, cool nights and an annual rainfall averaging 20 inches—ideal conditions for growing wine grapes. Each wine is the living result of fervent dedication to sustainable viticulture and the passion and skill of expert winemaking—and the growing talents of more than 15,000 select vines. àMaurice Cellars is owned and operated by the Schafer family, fifth-generation Washingtonians.