

# MAISONS MARQUES & DOMAINES

## DOMAINE ANDERSON



Domaine Anderson

### Estate Pinot Noir

Anderson Valley, California, United States  
Vintage: 2017

TP	94	W&S	92	V	92	WE	92	WA	91
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#### Overview

Domaine Anderson is nestled in the breathtaking, fog-cooled hillside and mountain terrain of Northern California's Anderson Valley. The cooling marine layer that is characteristic of this region provides ideal conditions for the cultivation of pinot noir and chardonnay grapes. The wines are crafted with precision and care to express the uniqueness of our Anderson Valley terroir.

The Estate Pinot Noir is made from grapes sourced exclusively from our Anderson Valley vineyards, giving the winemaking team complete control over farming practices and stewardship of the land.

#### Winemaking

Our Estate Pinot Noir is sourced from three vineyard sites spanning the Anderson Valley from the warmer Boonville climes to cooler locations in the Deep End near the Pacific Ocean. The soils are light clay mixed with alluvial loam and sand.

We hand-harvest during the cool nights of late August and early September 2017. Kept small and separate, 21 fermentation lots were allowed to spontaneously ferment with indigenous yeast. A combination of punchdown and gentle pump-over was used during an 8-12 day maceration before pressing in our small basket press.

Extended and indigenous malolactic fermentation in 60-gallon French oak barrel, including 3% new, lasted through the spring. Wine was racked and blended just before bottling in the winter of the following year.

#### Tasting Notes

Color is a beautiful dark translucent garnet red. Bramble, blackberry and rose petal aromas are complemented with flavors of black cherry and currant. A firm structure with graceful tannins provides the frame for this well-built wine. Umami and salt hints balance the fresh tartness feel of the wine, lingering long on the palate.

#### Food Pairing

Pairs beautifully with braised meats (osso buco), dishes such as gorgonzola with mushroom risotto, and a variety of cheeses.

#### TECHNICAL INFORMATION

Varietals: 100% Pinot Noir  
Wine Alcohol: 13.8%  
Titrateable Acidity: 5.2 g/L  
pH: 3.57  
New Oak: 3% new oak  
Aging: 15 months  
Aging Potential: 3-5 years