

MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON



Domaine Anderson

Estate Pinot Noir

Anderson Valley, California, United States
Vintage: 2018

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.

Warm, consistent and measured ripening of the 2018 vintage indulged winemakers with near perfect conditions. We hand-picked grapes during the cool summer nights from September 6 through September 27, 2018. A total of 22 small fermentation batches were allowed to spontaneously ferment with indigenous yeast. A combination of punchdown, foot tread and gentle pumpovers were used during an average 11-day maceration before pressing in our small basket press. Indigenous malolactic fermentation in 60-gallon French oak barrique, including 8% new barrels, lasted through the spring months. The wine was racked and blended just before bottling in the winter of the following year.

Vineyard sources: Dach 64% (certified CCOF Organic and Demeter Biodynamic), Walraven 29% (certified CCOF Organic), and 7% Pinoli.

Tasting Notes

Medium-dark ruby color. Aromas of fresh red berry, pomegranate and bark spice are complemented with flavors of citrus, black tea and cardamom. A firm acidity with elegant tannins provides the frame for this well-built wine. Savory and long finish 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: 13.2%
Titratable Acidity: 5.3 g/L
pH: 3.54
New Oak: 8% new oak
Aging: 15 months in barrel