

MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON



Domaine Anderson

Walraven Pinot Noir

Vintage: 2019

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.

Our warmest estate vineyard, Walraven sits on a southwest facing slope above the small community of Boonville. CCOF organic certified in 2019. Soils are generally light in structure, consisting of a mix of clay, sand and loam. The 450-feet above valley floor exposure channels consistent summertime breezes from the Pacific, cooling the grapes and limiting yield to achieve soft and flavorful wines.

Winemaking

We hand harvest during the night and pre-dawn morning to conserve cool temperatures before the onset of an indigenous yeast fermentation. A combination of punch down, foot tread and pump over was employed for gentle extraction during 8 days of maceration before pressing. 60-gallon French oak barrels are used for and extended malolactic fermentation completed the following spring and subsequent aging for 15 months. A selection of 11 barrels were racked, blended and bottled the next winter. 50 cases produced.

Tasting Notes

Rich aromas of black plum, dried herbs and bramble provide anticipation for savory flavors of roasted coffee, anise and fig. Juicy and soft, the 2019 Walraven is broad on the palate with supple tannin and moderate acidity. A firm structure and finish provide the framework for a delicious wine.

Harvest Notes

2019 vintage is characterized by late spring rains and moderately cool temperatures, permitting longer than usual hang time on the vines and producing plump, flavorful berries during steady and slow ripening.

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir

Wine Alcohol: 12.5%

Titrateable Acidity: 5.2 g/L

pH: 3.67

Cases Produced: 50