

MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON



Domaine Anderson

Estate Chardonnay

Anderson Valley, California, United States

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 chardonnay and pinot noir grapes.

The wines are crafted with precision and care to express the uniqueness of the Anderson Valley terroir. Domaine Anderson's 13.7 acres of Chardonnay vineyards span from the warmer, up-valley Boonville area to the cooler regions closer to the Mendocino coast. They reside on the valley floor, gently sloped knolls, steep hillsides, and offer soils ranging from rocky, river gravels to the finest clay loams. Domaine Anderson's Chardonnay is made from grapes sourced exclusively from its own Anderson Valley vineyards, giving the winery complete control over farming practices and stewardship of the land.

Winemaking

Hand-picked at night from certified organic vineyards in Anderson Valley, our estate blend embodies the meso-climates from the small towns of Boonville and Philo. Grapes were pressed whole cluster to ensure a clean settling off gross lees. Once racked, a native yeast fermentation is allowed to finish in small oak barrels. Cool cellar temperatures during the winter months promote a slow, indigenous malolactic fermentation which lasts through the following spring conserving freshness and energy. Wine is aged for 10 months in barrel with a light touch of new oak before bottling at the end summer.

Estate vineyard sources: Walraven 61% (certified CCOF Organic) and Dach 39% (certified CCOF Organic and Demeter Biodynamic).

Tasting Notes

Aromas of Granny Smith apple, lemon citrus and a note of saline seaspray. The palate is crisp and focused with flavors of tangerine and verbena and thyme herbal savory notes. A vibrant acidity yields to a lively and refreshing finish.

Food Pairing

Pairs beautifully with grilled cod, whole lobster with butter, roasted lemon chicken, pasta with béchamel sauce, asparagus risotto, and various goat cheeses.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 12.5%
Titratable Acidity: 6.2 g/L
pH: 3.40
Fermentation: 100% barrel-fermented
New Oak: 10% new oak barrels
Aging: 10 months in barrel
Cases Produced: 660