

MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON



Domaine Anderson

Estate Chardonnay

Anderson Valley, California, United States

Vintage: 2020

W&S	94	JS	93	WS	92	D	91	WE	90
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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 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 our three estate-grown and organic vineyards in Anderson Valley. The estate blend embodies the meso-climates from the small towns along the Navarro River: Boonville, Philo and Navarro in the "Deep End". Grapes were pressed whole cluster and allowed to fully oxidize before racking to barrel in order to ensure a clean settling off gross lees. A long and cool primary fermentation is completed in small oak barrels, continuing with indigenous malolactic fermentation through the cold winter months. The wine is aged for 10 months in barrel with a light touch of new oak before bottling at the end summer.

Estate vineyard sources: 46% Walraven Vineyard (certified CCOF Organic), 42% Dach (certified CCOF Organic and Demeter Biodynamic), and 12% Navarro-Fairhills Vineyard (certified CCOF Organic).

Tasting Notes

Aromas of stone fruits, pear and hints of vanilla oak from barrel ageing. The palate is crisp and focused with citrus flavors and baked apples. The wine has depth, energy and balance completed with a long 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: 4% new oak barrels
Aging: 10 months in barrel