

MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON



Domaine Anderson

Estate Chardonnay

Anderson Valley, California, United States

Vintage: 2021

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 certified organic vineyards in Anderson Valley, the estate blend embodies the mesoclimates from the small towns along the Navarro River: Boonville, Philo and Navarro. Grapes were pressed whole cluster and the resulting juice allowed to fully oxidize before racking off gross lees into small French oak barrels for fermentation. A long and cool primary fermentation is completed in barrels, continuing with indigenous malolactic fermentation through the cold winter months. Wine is aged for 10 months in barrel to ensure a light touch of oak before bottling at the end summer.

Estate vineyard sources: 43% Navarro-Fairhills Vineyard (certified CCOF Organic), 31% Walraven Vineyard (certified CCOF Organic), 26% Dach (certified CCOF Organic and Demeter Biodynamic).

Tasting Notes

Aromas of tangerine peel and grilled peaches with hints of lime. The palate has crisp, focused acidity with Meyer lemon 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: 0% new oak, 7% second-fill barrels
Aging: 10 months in barrel