

MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON



Domaine Anderson

Estate Pinot Noir

Anderson Valley, California, United States

Vintage: 2019

WE	93	JS	93	W&S	92	WS	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 pinot noir and chardonnay grapes. Winemaker Darrin Low crafts wines with precision and care to express the uniqueness of our Anderson Valley terroir.

The 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. Light, sandy-clay and loams characterize the soils, with roughly 300 feet elevation, south and south west facing slopes for optimum morning sun exposure and cooling influences from the Pacific.

Winemaking

2019 is our first certified organic vintage for the Domaine Anderson Estate pinot noir. A blend of 60% Dach vineyard, our Demeter biodynamic and CCOF organic certified 20-acre home ranch, and 40% Walraven vineyard, our warmest inland site near the village of Boonville and CCOF organic certified in 2019.

We handpicked grapes during the cool summer nights from late August to mid-September. Small fermentation batches were allowed to spontaneous ferment with indigenous yeast. A combination of punchdown, foot tread and gentle pumpover were used during an average 8-day skin contact maceration before pressing in our small basket press. Slow and cool indigenous malolactic fermentation in 60-gallon French oak barrique, including a modest 5% new barrel to allow for pure expression of fruit without too much new barrel impact lasted through the spring months. The wine was racked and blended just before bottling in the winter of the following year.

Tasting Notes

Translucent pale red berry color. Aromas of rose petal, red cherry with a hint of smoke and incense reveal elegant and silky texture on the palate. Savory flavors of crushed raspberry, fresh mushroom and red bramble.

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.

Food Pairing

Pairs with braised meats, dishes such as gorgonzola with mushroom risotto, and a variety of cheeses.

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir
Wine Alcohol: 12.6%
New Oak: 5% new oak
Aging: 15 months in Burgundian barrels