

MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON



Domaine Anderson

Estate Pinot Noir

Anderson Valley, California, United States
Vintage: 2020

JS	93	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 2020 Domaine Anderson Estate Pinot Noir is a blend of 77% Dach vineyard, our Demeter biodynamic and CCOF organic certified 20-acre home ranch, and 23% Walraven vineyard, our warmest inland site and CCOF organic certified vineyard overlooking the town of Boonville. Light, sandy-clay loams characterize the soils, with roughly 300 feet of elevation, south- and southwest-facing slopes for optimum morning sun exposure and cooling influences from the Pacific.

Winemaking

The grapes were handpicked during the cool summer nights from mid-August to late-September, 2020. Small fermentation batches were allowed to spontaneously ferment with indigenous yeast. A combination of punchdown, foot tread and gentle pumpover was used during an average of 8 days of skin maceration before pressing in our small basket press.

Slow and cool indigenous malolactic fermentation took place in 60-gallon French oak barrique, including a modest 7% new oak. The wine was racked and blended just before bottling in the winter of the following year.

Tasting Notes

Inviting and elegant dark ruby color with aromas of bright raspberries and cherries, hints of cranberry and rose petal. On the palate, balanced flavors of cherry, tea and clove open to reveal elegant and silky texture. Finishes with savory flavors, crushed raspberry and fresh mushrooms.

Harvest Notes

The 2020 growing season began with an unusually warm winter, followed by a hot, dry spring and persistent drought conditions. The Anderson Valley enjoyed some relief due to a mix of cool mornings followed by warm dry days. Overall, the 2020 vintage conditions intensified fruit flavors, producing wines of density, power and precision.

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: 13.8%
New Oak: 7% new oak
Aging: 15 months in Burgundian barrels