Maisons Marques & Domaines

DOMAINE ANDERSON

Domaine Anderson

Estate Pinot Noir

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 pinot noir and chardonnay grapes. Winemaker Darrin Low crafts wines with precision and care to express the uniqueness of our Anderson Valley terroir.

The 2021 Domaine Anderson Estate Pinot Noir is a blend of 83% Dach vineyard, our Demeter biodynamic and CCOF organic certified 20-acre home ranch, and 17% Walraven vineyard, our warmest inland site and CCOF organic certified vineyard overlooking the town of Boonville.

Winemaking

Small-lot fermentation batches were allowed to spontaneously ferment with indigenous yeast. A combination of punchdown, foot tread and pumpover was used during an average 10 days in tank on skins before pressing in our small basket press. A lengthy, cool native malolactic fermentation in 60-gallon neutral French oak barrels lasted through the following spring.

100% neutral oak barrel and 7% second-fill barrels were used to support purity of fruit without new wood impact. 2% whole cluster fermentation helps to frame the mid-palate tannin structure. The wine was racked and blended after 15 months aging before bottling in the winter of the following year.

Tasting Notes

The 2021 Estate Pinot noir displays a deep garnet color, with aromas of black tea and dark berries that are complemented by hints of graphite and mushroom. The palate is harmonious and balanced, featuring flavors of blackberry, black olive and blood orange. This wine has a robust and firm texture, with a bright and savory finish.

Harvest Notes

The 2021 vintage was marked by high quality and low yields due to continuing drought conditions. Harvest was quick and intense, and we handpicked grapes at night to take advantage of cooler temperatures during 11 days from the late August to early September. Fruit flavors and ripeness levels were intense and concentrated, yet natural acidity in combination with structured tannins produced beautiful 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: 13.9%
Titratable Acidity: 5.9 g/L
pH: 3.46
Aging: 15 months in Burgundian barrels, 7% second-fill barrels