MAISONS MARQUES & DOMAINES

DOMAINE ANDERSON

Domaine Anderson

Estate Pinot Noir

Anderson Valley, California, United States
Vintage: 2023

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 2023 Estate Pinot Noir is a blend of 44% Dach vineyard, our Demeter Biodynamic® and CCOF organic certified 20-acre home ranch; 48% Walraven vineyard, which is our CCOF organic certified vineyard overlooking the town of Boonville; and 8% Pinoli Vineyard, which achieved full CCOF organic certification in 2023.

Winemaking

Small batches underwent spontaneous fermentation with indigenous yeast. A mix of punchdown, foot treading, and pumpover was employed during an average 12 days on the skins before pressing in our small basket press. The juice underwent a lengthy, cool native malolactic fermentation in 60-gallon neutral French oak barrels, continuing through the following spring. To preserve the purity of fruit with restrained oak influence, 19% new French oak barrels were used. After 15 months of cellar aging, the wine was racked, blended and bottled in the winter of the following year.

Tasting Notes

Dark fruit aromas of brambly blackberry and plum intertwine with orange peel, allspice, and bitters. The palate is bold yet refined, delivering ripe black cherry and boysenberry flavors wrapped in a velvety texture. Balanced by firm acidity and fine-grained tannins, this wine shows savory undertones, mocha richness, and a lingering finish with hints of tar, salinity, and spice.

Harvest Notes

The 2023 vintage was shaped by a wet winter and cool spring, which delayed budbreak and pushed harvest later than usual. Moderate summer temperatures and Anderson Valley's signature morning fog allowed the fruit to ripen slowly, preserving vibrancy, acidity, and freshness. Yields were abundant yet defined by excellent quality, with harvest stretching into late September and early October. The resulting wines show exceptional balance, structure, and finesse.

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%
Titratable Acidity: 5.6 g/L
pH: 3.55
Aging: 15 months in 19% new French oak