

DOMAINE ANDERSON



VARIETAL: 100% Chardonnay
ALCOHOL: 13.2%

ESTATE CHARDONNAY 2020

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 and organic vineyards in Anderson Valley. The estate blend embodies the meso-climates from the small towns along the Navarro River of Boonville, Philo and Navarro in the "Deep End".

Grapes were pressed whole cluster and allowed to fully oxidize before racking to barrel in order to ensure a clean settling off gross lees. A long and cool primary fermentation is completed in small oak barrels, continuing with indigenous malolactic fermentation through the cold winter months. Wine is aged for 10 months in barrel with a light touch of new oak before bottling at the end summer.

- 100% made with organic grapes
- 100% barrel-fermented
- 4% new oak barrels

TASTING NOTES

Aromas of stone fruits, pear and hints of vanilla oak from barrel ageing. The palate is crisp and focused with citrus flavors and baked apples. The wine has depth, energy and balance completed with a long and refreshing finish.

94
POINTS
WineSpirits

Darrin Low blends this organically farmed fruit from two estate vineyards—Walraven in the hills above Boonville (61 percent) and Dach, surrounding the winery in Philo (39 percent). The wine ferments without added yeasts in barrels (10 percent new), then ages in them for 10 months, where the flavors concentrate into an earthy, airy, long and graceful chardonnay at 12.5 percent alcohol. The fruit has a range of citrus notes, from orange zest to lime pith and light, dusty tannins carrying notes of lemon meringue, giving a sweet and savory end. Pour it with roasted wild mushrooms, like chicken of the woods.

90
POINTS
vinous

The 2020 Chardonnay Estate is a very pretty, airy wine. Hints of lemon peel, white flowers, tangerine oil and spice are some of the notes that grace this soft, weightless Chardonnay. All the elements are very nicely balanced.



46% Walraven Vineyard (Certified CCOF Organic)
42% Dach Vineyard (Certified CCOF Organic and Demeter Biodynamic)
12% Navarro-Fairhills Vineyard (Certified CCOF Organic)