



VARIETALS: 100% Chardonnay

WINE ALCOHOL: 12 8%

ESTATE CHARDONNAY 2021

Anderson Valley, CA

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 certified organic vineyards in Anderson Valley, the estate blend embodies the mesoclimates from the small towns along the Navarro River: Boonville, Philo and Navarro. Grapes were pressed whole



43% Navarro-Fairhills Vineyard (Certified CCOF Organic) 31% Walraven Vineyard (Certified CCOF Organic) 26% Dach Vineyard (Certified CCOF Organic and Demeter Biodynamic)

cluster and the resulting juice allowed to fully oxidize before racking off gross lees into small French oak barrels for fermentation. A long and cool primary fermentation is completed in barrels, continuing with indigenous malolactic fermentation through the cold winter months. Wine is aged for 10 months in barrel to ensure a light touch of oak before bottling at the end summer.

TASTING NOTES

Aromas of tangerine peel and grilled peaches with hints of lime. The palate has crisp, focused acidity with Meyer lemon flavors and baked apples. The wine has depth, energy and balance completed with a long and refreshing finish.

POINTS Winf Fnthiisiast

This is the flagship Chardonnay produced by Domaine Anderson. It is a glimpse into the winemaking style of the house, highlighting the cool climate, sunshine and proximity to the Pacific Ocean. The nose conveys pithy apple, youthful nectarine and butterscotch candy. The palate intensifies these notes, along with high acidity, minerals, cinnamon and a mouthwatering finish. Pair with a seafood tower.

JEB DUNNUCK

Made from estate-grown, certified organic vineyards, including three single-vineyard designates (Navarro-Fairhills, Walraven, and Dach), the 2021 Chardonnay Estate is a light-bodied white that is tangy in acidity and fresh citrus notes, expertly showcasing both the cool-climate region and coolness of the vintage, one of the earliest harvests on record in the Anderson Valley. Meyer lemon and a twist of lime highlight the aromatic profile, with more lemon developing on the palate as a nice complement to the green and Golden Delicious apple flavors. Fresh, focused and crisp, this is a food-friendly wine that should age another 8-10 years.

With sleek notes of lemon, pear and yuzu alongside racy acidity, this pops out of the glass, finding wonderful harmony with the grace notes of white pepper and vanilla custard, plus a hint of salted butter shortbread on the finish. Drink now.

