



# Blessed by Nature's Favors

FROM AN EARLIER-THAN-AVERAGE HARVEST, **DOMAINE ANDERSON'S** 2021 VINTAGE IS STRIKING

by Meridith May

**DOMAINE ANDERSON'S** FIRST vineyard to be certified organic and biodynamic in California's Anderson Valley is its flagship Dach Vineyard (pronounced "Dash"), which surrounds the Philo-based winery. Blessed by nature's favors, the 17.5-acre vineyard houses insectary plants and cover crops while using organic compost and a beneficial drainage system that collects groundwater for irrigation and frost protection.

The winery's holistic vision also applies to its other vineyard sources, where winemaker Darrin Low and director of vineyard operations Bob Gibson take land stewardship seriously while producing 100% estate-grown wines. The precision-farmed Walraven Vineyard, for one, set in the hills above Boonville, also serves as a protective wildlife corridor. The estate's coolest site is the Pinoli Vineyard, just 10 miles from the Pacific Ocean. Here, the foggy marine layer and cooling breezes make for an extended growing season.

New to Domaine Anderson's portfolio is the single-vineyard Navarro-Fairhills Chardonnay. "This vineyard lies in the Deep End of Anderson Valley," offers Low. "This is California Certified Organic Farmers—certified Clone 76 Chardonnay. The majority of the parcel is made into a sparkling cuvée for Roederer Estate; Domaine Anderson makes the rest into still Chardonnay. Once the sparkling wine is picked, we generally pick three weeks later, and this results



PHOTOS COURTESY OF DOMAINE ANDERSON

*Domaine Anderson winemaker Darrin Low.*

in a delicate and pretty Chardonnay. I typically blend the Navarro-Fairhills into our Estate Chardonnay, but in 2021, I kept a small stainless barrel separate and continued to age the wine for five months through harvest before bottling the following winter."

We tasted through the 2021 releases of Domaine Anderson's array of estate selections, representing one of the earlier harvests on record in the Anderson Valley. We found the wines, marketed by Maisons Marques & Domaines, to be radiant and vital, each with a distinctive spirit. *sj*



**Domaine Anderson 2021 Chardonnay, Dach Vineyard, Anderson Valley (\$55)** Aged ten months in neutral oak and five months in stainless steel, this shows elegance from first sip, with salty notes of lime and high-toned pineapple. The mouthfeel is featherlight,

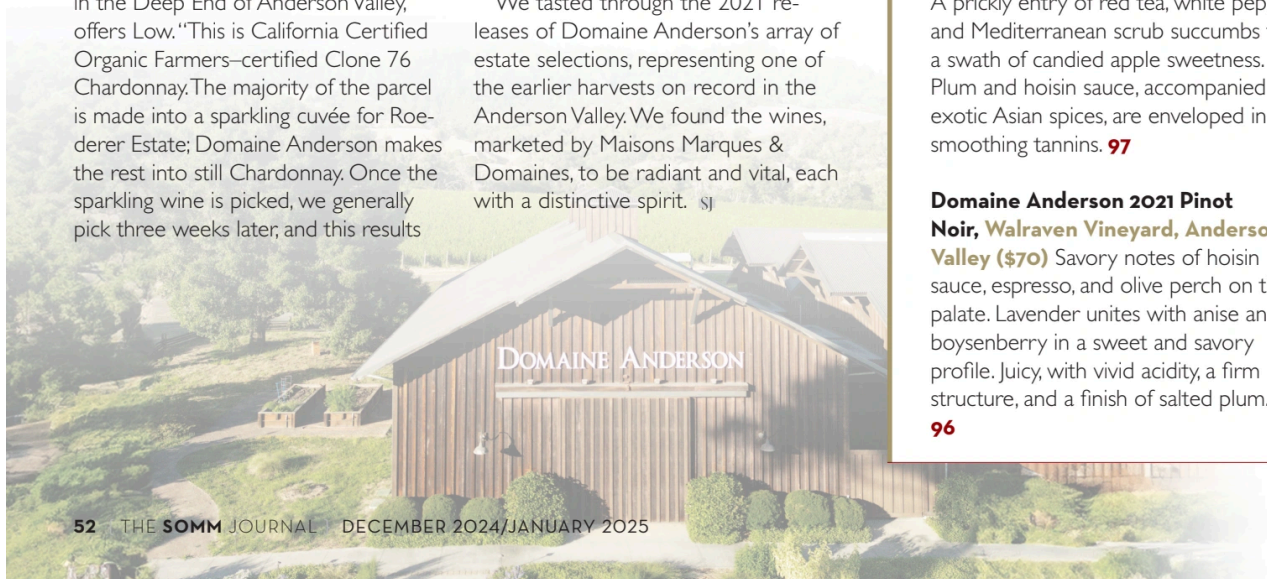
revealing essences of tarragon, pine, and the wet stone that adds tension on the finish. **96**

**Domaine Anderson 2021 Chardonnay, Walraven Vineyard, Anderson Valley (\$50)** Nectar-like notes of peach and apricot offer a luscious profile. Cinnamon toast with a dollop of lemon cookie dough stays alert thanks to great acidity, which tones down the richness. Beautifully balanced. **96**

**Domaine Anderson 2021 Chardonnay, Navarro-Fairhills Vineyard, Anderson Valley (\$50)** Talk about verve! Lemon-washed stone gives this wine a steely sheen, joined by brilliant acidity; a sleek, cheek-puckering mouthfeel; and underlying notes of unripe pineapple and white pepper. A California Chardonnay with a nod to Chablis. **96**

**Domaine Anderson 2021 Pinot Noir, Dach Vineyard, Anderson Valley (\$75)** Aromas of sage, black cherry, and roses steeped in soil are mesmerizing. A prickly entry of red tea, white pepper, and Mediterranean scrub succumbs to a swath of candied apple sweetness. Plum and hoisin sauce, accompanied by exotic Asian spices, are enveloped in smoothing tannins. **97**

**Domaine Anderson 2021 Pinot Noir, Walraven Vineyard, Anderson Valley (\$70)** Savory notes of hoisin sauce, espresso, and olive perch on the palate. Lavender unites with anise and boysenberry in a sweet and savory profile. Juicy, with vivid acidity, a firm structure, and a finish of salted plum. **96**



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