



DACH VINEYARD PINOT NOIR

Vintage
2013

Appellation
Anderson Valley

Description

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. Our wines are crafted with precision and care to express the uniqueness of our Anderson Valley terroir.

The Dach vineyard, just half a mile east of the town of Philo, lies on the valley floor at an altitude of 300 feet. Fog and cool nights act as the natural factors to extend the growing season, while the sandy clay Perrygulch soils are carefully drained to promote a balanced maturation.

Winemaking

The Dach vineyard, surrounding our winery and tasting room, is farmed using organic and biodynamic methods, and planted to a mix of heritage pinot noir clones. Though among our youngest vineyards, these farming practices illuminate an individuality that insists on vineyard designation. Barrels from our best lots are selected with the intention of showcasing the wines complexity, while restraining its inherent power.

Tasting Notes

If we were only permitted to use a single word to describe our 2013 Dach Vineyard pinot noir, it would be "dark". In the nose, aromas of plum, black current, molasses, and anise are enlivened by the impression of lavender. Plum, specifically its skin, and in a shade of red, returns on the palate and is flanked by flavors of black cherry. As these dark fruit flavors settle and become continuous with those on an earthier spectrum, a sense of depth and complexity is created. Though restrained, the vineyard's tendency towards power lurks just beneath the surface. The wines from Dach vineyard are our most structured and will benefit from a collector's patience.



Technical Specifications**pH:** 3.56**TA:** 5.9g/L**Alcohol:** 14.2%**Harvest Dates:** Sept. 2nd and 7th, 2013**Bottling Date:** February 2015.**SRP:** \$65