



DACH VINEYARD CHARDONNAY

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

The 2013 Dach Vineyard Chardonnay impresses with a golden yellow color. The wine opens with a hint of caramelized peach punctuated with mint and lemon blossom.

The Dach Vineyard's impressive volume and roundness provide a gentle entry on the palate, while its precision and finesse make the wine airy, elegant, and agile. Delicate and complex flavors of pear, peach compote, and anise fill the mid-palate, while the wine finishes with alternating layers of the same notes.



Technical

Appellation: Anderson Valley

Varietal: Chardonnay

Wine Alcohol: 13.3%

Acidity: 5.5g/L

pH Level: 3.34

Harvest Start Dates: Sept. 2nd and 7th, 2013

Bottling Date: August 1st, 2014

SRP: \$55

