



WALRAVEN 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.

Walraven Vineyard is located on the east side of the valley near Boonville and sits on a gentle bench overlooking the valley floor at an altitude of 500 feet. Planted in 2004, the Boontling loam soil is well-suited for chardonnay grapes. The vine rows face southwest, allowing great sun exposure under maritime cool wind influence.

Winemaking

The 2013 Domaine Anderson Walraven Vineyard Chardonnay is a single vineyard wine and grapes are handpicked from meticulously farmed blocks. The Walraven Vineyard Chardonnay embodies a specific terroir – one of many diverse mesoclimates spanning the Anderson Valley. Before the pressing, the grapes are macerated to extract structural and aromatic precursors. Once dry, the wines begin slow, controlled malolactic fermentation. *Battonage*, the stirring of the lees, is done on specific lots and barrels, as needed. The Walraven Vineyard Chardonnay is aged for 11 months with 20% new oak, and thereafter the winemaking team selects specific barrels and lots, which are then blended to yield wines of restraint and character.

Tasting Notes

The 2013 Walraven Vineyard Chardonnay is a complex wine with warm, sumptuous earth notes and a round, creamy fullness. These initial aromas give way to soft spice, nutmeg, white pepper and delicate cascade of white stone fruit, peaches and nectarines. The mouthfeel displays Walraven's distinctive airiness and purity. Intense flavors of ripe yellow peach, honeydew melon and Comice pear fill the mid-palate. The wine finishes



long with a persistent, mouthwatering acidity and bright flavors of green apple. The wine is a compelling and beautiful expression of chardonnay.

Technical

Appellation: Anderson Valley

Varietal(s): 100% Chardonnay

Wine Alcohol: 12.8%

Acidity: 6.7g/L

pH Level: 3.42

Aging Potential: 3-5 years

Harvest Start Date: September 9, 2013

Bottling Date: August 01, 2014

Case production: 140 (9L) cases

SRP: \$55

