

ESTATE CHARDONNAY

Vintage 2014

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.

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. Our chardonnay is made from grapes sourced exclusively from our Anderson Valley vineyards, giving us complete control over farming practices and stewardship of the land.

Winemaking

Our 2014 Domaine Anderson "estate" chardonnay is sourced from a diverse selection of blocks within our estate that extends the length of the Anderson Valley.

Using spontaneous yeasts, the wine was largely fermented in barrel with about 5% being aged in stainless steel. About 15% of those barrels were new and all coopered from French oak. The Anderson Valley's unique climate yields wines of notable acidity and benefit from a complete malolactic fermentation. To strike the fine balance between fruit freshness and complexity, the wines are aged in barrel for nine months prior to bottling.

Tasting Notes

In chardonnay, "richness" can easily go from being perceived as generous to garish. More mouth-filling than mouth-coating, our 2014 Estate Chardonnay finds a center of gravity that allows it to be rich and generous without being heavy or lethargic.



Aromas of white flower and yellow apple are framed by a hint of oyster shell minerality. Bright flavors of slightly under ripe peach and yellow apple fill the mouth while a persistent Meyer lemon note lingers.

Technical Specifications

pH: 3.46 TA: 6.1g/L Alcohol: 13.5%

Harvest Dates: September 2nd through September 18th. Bottling date: August 2015.