



ESTATE 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 pinot noir and chardonnay grapes. Our wines are crafted with precision and care to express the uniqueness of our Anderson Valley terroir. Our Pinot Noir is made from grapes sourced exclusively from our Anderson Valley vineyards, giving us complete control over farming practices and stewardship of the land.

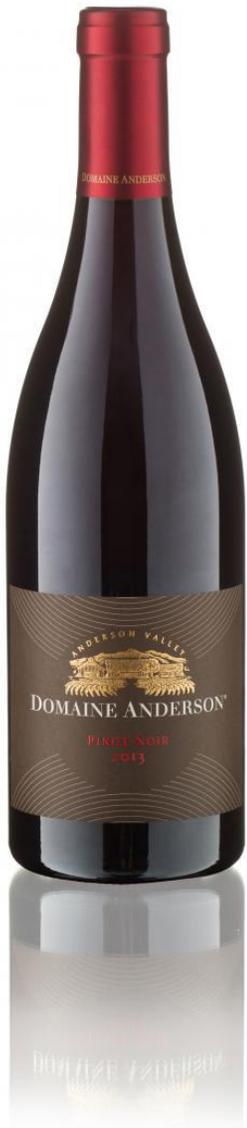
Winemaking Info

We treat our grapes with extra care, and are guided by our philosophy of minimum intervention throughout the winemaking process. We hand-sort and gently extract the juices from our grapes. Open top fermentation tanks are used to achieve precise extraction of flavors and color while slow malolactic fermentation defines structure and enhances the clarity of site-specific aromatics for our Pinot Noir. The wine is then pressed with a hydraulic basket press.

30% new oak is used for the 2013 vintage. In order to respect the fruit flavors and not dominate them, our winemaking team carefully tracks development and maturity, blending separate lots for an optimal flavor profile. This attentive barrel aging process – known as *élevage* – results in wines that are rich and naturally complex. Finally, our Pinot Noir is aged for 16 months to fully develop aromas and refine structure.

Tasting Notes

A chameleon in the glass, the 2013 Domaine Anderson Pinot Noir oscillates among aromas of black cherries, turned earth and cloves with hints of wood smoke. The black cherry is echoed on the palate. The firm tannic core is enveloped in a satiny robe of black and red cherries, and red plum skin flavors. Earthy bark spice and exotic oak flavors intermingle with fresh fruits. Generous without heaviness, the wine is sophisticated and confident.





Harvest

Grapes are hand-harvested in small lots at ideal ripeness and transported immediately from the vineyard to the winery.

Varietals

100% Pinot Noir

Wine Alcohol

14.2%

Wine Acidity

5.8 g/L

pH

3.56

Harvest Start Date

September 2, 2013

Harvest End Date

September 24, 2013

Bottling Date

February 16, 2015

Ageing

16 months

Ageing Potential

3-5 years

Suggested Retail Price

\$50.00

