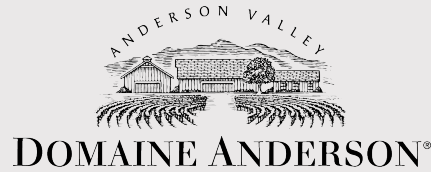


MAISONS MARQUES & DOMAINES



Domaine Anderson

Dach Chardonnay

Anderson Valley, California, United States

Vintage: 2016

Overview

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. The wines are crafted with precision and care to express the uniqueness of the 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 2-acre parcel for Domaine Anderson Dach Vineyard Chardonnay was hand-picked in the early morning hours of August 25, 2016. Bins of the freshly picked grapes were foot-treaded to break open berries and produce juice to macerate on skins for 30 minutes to extract texture and aroma compounds before pressing. The wines were aged for 10 months in the original 60-gallon small French oak barrels used during fermentation and through a slow malolactic fermentation. In late summer, the wine is taken out of barrel, blended and kept on light lees in stainless steel through the subsequent harvest and winter before bottling mid-February.

Tasting Notes

Pale yellow, light golden color. Subtle aromas of flint and stone uplift floral, citrus and honeydew notes. A refreshing, clean and bracing palate of lemon verbena, grilled peaches and green apples develop through a long and crisp finish with balance and elegance.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 12.2%

Titrateable Acidity: 5.6 g/L

pH: 3.32

Aging: 10 months in barrel

Aging Potential: 4-5 years

Cases Produced: 93 - 9 Litre cases