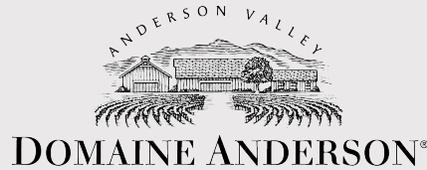


# MAISONS MARQUES & DOMAINES



Domaine Anderson

## Estate 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. 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. Domaine Anderson's chardonnay is made from grapes sourced exclusively from its own Anderson Valley vineyards, giving the winery complete control over farming practices and stewardship of the land.

### Winemaking

The grapes for the 2016 Domaine Anderson Estate Chardonnay are hand-picked from meticulously farmed blocks on the domain in the Anderson Valley. It embodies the diverse mesoclimates spanning our warmer sites from Walraven vineyard to the cooler sites, towards the Pacific Ocean: Perkins-Clark and Navarro-Fairhill vineyards. After picking the grapes, the team selectively employs partial crushing to macerate the fresh juice on its skins in order to extract structural and aromatic precursors before pressing. After primary fermentation in 60-gallon French oak barrel, the wines begin a slow, cool malolactic fermentation that generally lasts through the spring in order to conserve natural CO<sub>2</sub> and freshness. Wine is aged for 10 months in barrel with very limited new oak. In early summer, specific barrels are selected for the estate blend, yielding wines of restraint and character.

### Tasting Notes

Attractive yellow straw, the 2016 Domaine Anderson Estate Chardonnay exhibits lychee and peach fruit aromas. An elegant wine; possessing a graceful combination of a lean texture and crisp acidity, seamlessly framing flavors of lemon, citrus flowers and notes of brown sugar and caramel. Smooth and elegant, can be cellared through 2021.

### TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 13.4%

Titrateable Acidity: 6.2 g/L

pH: 3.32

Fermentation: 67% barrel ferment, 33% stainless steel tank ferment

New Oak: 7% new oak barrels

Aging: 10 months in barrel

Aging Potential: 3-4 years

Cases Produced: 1,100 - 9 Litre cases