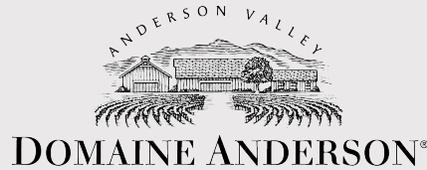


MAISONS MARQUES & DOMAINES



Domaine Anderson

Estate Pinot Noir

Anderson Valley, California, United States

Vintage: 2014

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 pinot noir and chardonnay grapes. The wines are crafted with precision and care to express the uniqueness of our Anderson Valley terroir.

The Estate Pinot Noir is made from grapes sourced exclusively from our Anderson Valley vineyards, giving the winemaking team complete control over farming practices and stewardship of the land.

Winemaking

Hand-picked from 8 sites of estate vineyards, spanning the warmer Walraven vineyard northwest of Boonville, to the cooler and higher elevation of Pinoli vineyard toward the Pacific Ocean. The 2014 Domaine Anderson Pinot Noir represents the domain, its farming philosophy and the Anderson Valley appellation. Small-lot fermentation with an average of 12 days on skin before pressing, a limited amount of whole cluster was retained in fermentation to ensure fruit expression and complexity. Slow and cool malolactic fermentations were allowed to last through until spring 2015 to retain freshness and energy. Aged in the cellar with 35% new oak for 15 months in small French barriques before bottling in February 2016.

Tasting Notes

Attractive and rich, with dark red-violet hues. The 2014 Estate Pinot Noir shows its power with ripe aromas of earthiness and fruit: blackberry and wet forest floor with cinnamon and cardamom spice. Notes of bay leaf and toasted anise compliment the savory quality of this extroverted wine.

Harvest Notes

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

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir

Wine Alcohol: 14.9%

Titrateable Acidity: 5.7 g/L

pH: 3.65

Fermentation: 65% stainless steel, 35% oak tank

New Oak: 35%

Aging: 15 months

Aging Potential: 3-5 years

Cases Produced: 3,280