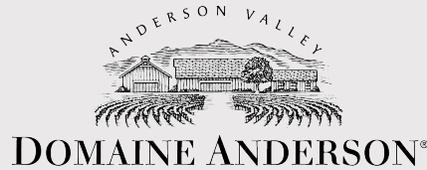


MAISONS MARQUES & DOMAINES



Domaine Anderson

Estate Chardonnay

Anderson Valley, California, United States

Vintage: 2017

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

Grapes for the 2017 Domaine Anderson Estate Chardonnay are handpicked at night from selected four estate blocks in the Anderson Valley, embodying the diverse mesoclimates spanning our warmer site to the south-west and our cooler sites, towards the Pacific. We employ partial crushing on selective lots to soak juice with skins to enhance texture and aromatic precursors before pressing. Primary fermentation is done in small French 60-gallon "barriques" and following is the malolactic fermentation which generally lasts through the spring to conserve vibrancy and freshness. Wine is aged for 10 months in barrel with very limited new oak.

Tasting Notes

Perfumed and fresh aromas of thyme, stone fruit and citrus. The palate is precise and focused with flavors of pear, honeysuckle and beeswax complimented with light oak toast and salinity. A very pleasant and inviting wine.

Food Pairing

Pairs beautifully with grilled cod, whole lobster with butter, roasted lemon chicken, pasta with béchamel sauce, asparagus risotto, and various goat cheeses.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 13.3%

Titrateable Acidity: 5.5 g/L

pH: 3.28

Fermentation: 100% barrel ferment

New Oak: 10% new oak barrels

Aging: 10 months in barrel

Aging Potential: 3-4 years

Cases Produced: 980