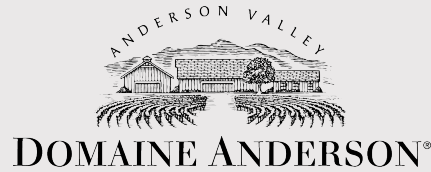


MAISONS MARQUES & DOMAINES



Domaine Anderson

Pinoli 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.

Winemaking

The grapes are destemmed and fermented in small open tops. A mix of Dijon clones 667 & 777 are fermented separately and punched down 1-2 times per day for 14 days before pressing in our vertical basket press and transferred to small oak barrels for cellar aging. The wine stays in original barrels for 15 months over winter and next vintage without racking to develop smooth texture, complexity and gentle flavor profile.

Tasting Notes

Dense, deep and harmonious with aromas of plums, thyme, orange zest and cedar, the 2014 Pinoli Pinot Noir showcases one of the estate's cooler sites from the deep end of Anderson Valley. Full-bodied and layered with red fruit, licorice, spicy notes and cocoa, the wine is balanced with a fresh grip of bright acid and smooth and savory tannin.

Harvest Notes

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

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir
Wine Alcohol: 14.8%
Titratable Acidity: 5.9 g/L
pH: 3.66
New Oak: 8% new oak
Aging: 15 months in barrel
Cases Produced: 290 cases