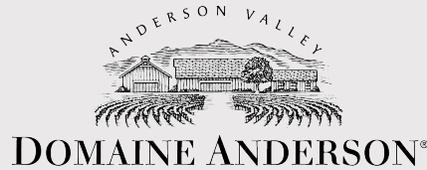


MAISONS MARQUES & DOMAINES



Domaine Anderson

Walraven Chardonnay

Anderson Valley, California, United States

Vintage: 2015

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 2015 Domaine Anderson Walraven Chardonnay are handpicked from a 6-acre block within the winery's own chalky Walraven vineyard in the Anderson Valley (one of its warmer sites). 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 CO₂ and freshness. Wine is aged for 10 months in barrel with very limited new oak (8%). In early summer, specific barrels are selected for the estate blend, yielding wines of restraint and character.

Tasting Notes

Bright and clean pale-yellow in color. Rich and fresh aromas of white peach and citrus. Soft entry and balanced crisp acidity frame flavors of ripe green apple, kaffir lime and lemon.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 13.3%

Titratable Acidity: 7.4 g/L

pH: 3.47

New Oak: 8%

Aging: 10 months in barrel

Cases Produced: 240 cases