



ESTATE CHARDONNAY 2019

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

Hand-picked at night from certified organic vineyards in Anderson Valley, our estate blend embodies the meso-climates from the small towns of Boonville and Philo. Grapes were pressed whole cluster to ensure a clean settling off gross lees. Once racked, a native yeast fermentation is allowed to finish in small oak barrels. Cool cellar temperatures during the winter months promote a slow, indigenous malolactic fermentation which lasts through the following spring conserving freshness and energy. Wine is aged for 10 months in barrel with a light touch of new oak before bottling at the end summer.

Estate vineyard sources: Walraven 61% (certified CCOF Organic) and Dach 39% (certified CCOF Organic and Demeter Biodynamic).

TASTING NOTES

Aromas of Granny Smith apple, lemon citrus and a note of saline seaspray. The palate is crisp and focused with flavors of tangerine and verbena and thyme herbal savory notes. A vibrant acidity yields to a lively and refreshing finish.



VARIETALS
100% Chardonnay

ALCOHOL
13.8%

92
POINTS
Robert Parker
WINEADVICE.COM

The 2019 Chardonnay Estate is a bright, fresh style with understated new oak. It has a nose of baked apples, lemon and dark spices. The medium-bodied palate offers more savory tones at this stage, with some phenolic texture balancing its juicy acidity, and it finishes long and mineral driven. This will pair well with a range of cuisines.

91
POINTS
WINEENTHUSIAST

Vivid vanilla, butter and turned earth aromas lead to a bright palate that's energized by crisp apple and lemon acidity. A medium body and a smooth but zingy texture complete a very authentic picture.

91
POINTS
JAMES SUCKLING.COM

Lovely aromas of baking spice, fresh hay and sliced grapefruit. Medium-bodied with steady, bright acidity. Rather well balanced. Succulent citrus and fresh herbs on the palate. From organically grown grapes. Drink now.

