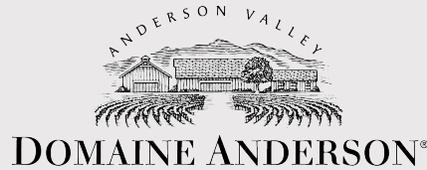


MAISONS MARQUES & DOMAINES



Domaine Anderson

Dach Pinot Noir

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.

Our flagship vineyard, Dach (pronounced dash) is farmed using organic and biodynamic methods, surrounding the Domaine Anderson winery in the center of Anderson Valley. Its carefully drained soils consist of Boontling and Perrygulch loam mixed with gravelly clay and sand.

Dach Vineyard is certified Demeter biodynamic & CCOF organic.

Winemaking

We hand-harvested over the course of three nights at the end of August 2017. Small, separate fermentations were allowed to spontaneously ferment with natural yeast found from the vineyard. A combination of foot tread, punchdown and gentle pump-over was used during an 8-12 day maceration before pressing in our small basket press. Indigenous malolactic fermentation in 60-gallon French oak barrel lasted through the spring. No new barrels were used and wine was racked, blended just before bottling in the winter of the following year.

Tasting Notes

Dark red with shades of brown and purple. The aromas are of concentrated black cherry, bramble and plums with hints of fresh tilled soil and wood. Intense flavors mirror the aroma with dark skinned cherry, blackberry and a whiff of cool humid creek side underbrush. Beautiful texture with powerful and silky tannins. Finish is extended with a balanced and crisp tartness.

Food Pairing

Pairs beautifully with pasta carbonara, herb-rubbed roasted pork, and a variety of cheeses such as cambozola and cheddar.

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir

Wine Alcohol: 13.8%

Titrateable Acidity: 5.2 g/L

pH: 3.57

Soil Composition: Gravelly and sandy clay loams

New Oak: 17% new oak

Aging: 16 months in barrel

Cases Produced: 95 - 9 Litre cases