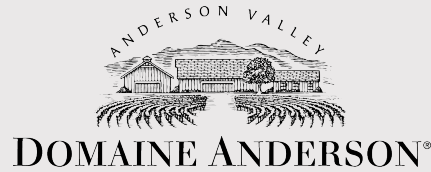


MAISONS MARQUES & DOMAINES



Domaine Anderson

Walraven 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 pinot noir and chardonnay grapes. The wines are crafted with precision and care to express the uniqueness of our Anderson Valley terroir.

Walraven vineyard sits on a southwest facing slope above the small community of Boonville, CA. Soils are generally light in structure, consisting of a mix of clay, sand and gravel. The moderately high position above the valley floor channels the gentle summertime afternoon breezes to cool grapes during growing season and limits the yield to achieve balanced and flavorful grapes.

Winemaking

Hand-harvested at night to conserve cool temperatures before fermentation. Destemmed grapes have 1-2 punchdowns per day for 12 days before pressing. Using only small 60-gallon French barrels for aging (11% new), an extended and cool malolactic fermentation lasted through the following spring. After 16 months aging in cellar, 4 barrels were selected to blend and bottle with loose filtration.

Tasting Notes

Dark-red, transparent color. Aromas characteristic to the vineyard of pennyroyal mint, tobacco leaf and black olives balance vibrant flavors of black plum, orange pekoe tea and mushroom. The 2017 Walraven possesses soft acidity with good structure, the finish is pleasing with supple tannin and roundness.

Harvest Notes

Pairs wonderfully with confit of duck with black cherry sauce, pasta with truffles, and a selection of cheeses such as brie and taleggio.

TECHNICAL INFORMATION

Varietals: 100% Pinot Noir

Titrateable Acidity: 5.6 g/L

pH: 3.6

New Oak: 11% new oak

Aging: 16 months in barrel

Cases Produced: 94 cases