

Dom Anderson Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Mendocino County

APPELLATION: Anderson Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Grapes are handpicked at night from select estates & 95% barrel fermented. Malo takes place through the Spring.

ALCOHOL BY VOLUME: 13.1%

AGING: 10 months in barrel, 8% new oak



THE STORY

In 2011, with a commitment to honoring and extending its longstanding tradition of winemaking excellence, the Rouzaud family acquired the Dach vineyard and winery, a beautiful, small property in the heart of the Anderson Valley. Over a year of relentless work brought the vineyards to the highest standards of viticulture. And, a significant investment in leading-edge equipment has turned the winery into a best-in-class facility designed and equipped for small-lot production of Domaine Anderson's site-specific pinot noir and chardonnay wines.

PHILOSOPHY: The winery's commitment to land stewardship and sustainable practices extends to each vineyard, including the newly certified organic and biodynamic Dach vineyard, ensuring the health of the land for generations to come.

THE ADJECTIVES

OVERALL: Rich and complex

AROMAS / FLAVORS: Preserved lemon, apricot, light reduction, crushed white rocks, thyme, dried flowers, grilled pear

MOUTHFEEL: Savory with a hallmark acidity

THE SELLING POINTS

Hand-harvested from select estate sites

SUSTAINABILITY: Certified Organic

PAIRINGS: Grilled cod, lobster, roasted lemon chicken, goat cheeses



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