

Domaine Anderson

Carpe Diem Chardonnay

Anderson Valley, California, United States

2023



Technical Information

Style: Still, Red

Varietal(s): 100% Chardonnay

ABV (%): 13.5

pH: 3.54

Residual Sugar (g/L): 0.6

Total Acidity(g/L): 5.2

Volatile Acidity(g/L): 0.37

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: Viticulture Only

Sustainable certification: No

Packaging Information

Barcode: 311408 011400 1

Case Weight (g): 890

Case Dimension (mm): L373 x W244 x H159

Bottle Weight (g): 1391

Bottle Dimension (mm): H300, Dia82

Type of Closure: Technical Cork Agglo

Vintage Notes

NA

Vinification

The grapes were picked at night to preserve freshness, then whole-cluster pressed to release the juice gently. The must was allowed to fully oxidise during settling, a deliberate technique used to stabilise colour and enhance purity, before being racked clean the following morning. Fermentation took place in 60-gallon oak barrels, followed by full malolactic fermentation and ten months' ageing in the same barrels. This approach builds texture, roundness and aromatic depth while retaining a fresh Chardonnay profile.

Tasting Notes

The wine shows a medium gold hue. Aromas unfold with toasted marshmallow, honey and pear, layered with warm oak, caramel and brown sugar. The palate is broad and opulent, with ripe peach, lemon cream and roasted hazelnut. Full-bodied and rounded in texture, it combines weight with freshness, giving the wine both richness and lift. The finish is long and polished, carried by bright citrus, honeyed notes and a gentle oak-derived warmth.

Food Pairing

Pair with roast chicken with lemon, garlic and thyme, butternut squash risotto, grilled monkfish, creamy mushroom pasta, triple-cream Brie, aged Gouda or Comté.