

Domaine Anderson

Carpe Diem Pinot Noir

Anderson Valley, California, United States

2019



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir
ABV (%): 13.5

pH: 3.56

Residual Sugar (g/L):

Total Acidity(g/L): 5.9

Volatile Acidity(g/L): 0.46

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Carpe Diem Pinot Noir is sourced from vineyards across Anderson Valley, ranging from the warmer inland sites of Boonville to the cooler Deep End around Navarro. This fog-shrouded region, close to the Mendocino Coast and Pacific Ocean, provides slow ripening conditions for Pinot Noir. The mix of warmer and cooler sites supports both fruit depth and natural freshness, giving the wine its balance of dark berry character, savoury complexity and fine structure.

Packaging Information

Barcode: 311408 010400 2

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 Pinot Noir grapes were harvested at night, destemmed and fermented in small batches using open-top tanks. A 12-day maceration with one to two punchdowns per day gently extracted delicate aromas, flavours and texture before pressing in a small basket press. The wine was aged in 60-gallon French oak barrels, 18% new, and completed extended native malolactic fermentation through the following spring. After 10 months in barrel, the wine was blended and bottled the following summer.

Tasting Notes

The nose shows blackberry and currant with fresh forest floor undertones. The palate is medium-bodied, balanced and expansive, with dark berry fruit supported by savoury depth and refreshing acidity. A velvet texture gives the wine approachability, while gentle oak framing adds polish without masking the Anderson Valley Pinot Noir character. The finish is savoury, fresh and persistent, leaving a lasting impression of fruit, earth and refined structure.

Food Pairing

Pair with roasted beef tenderloin, venison loin, wild mushroom risotto, duck breast with cherry sauce, grilled portobello mushrooms or semi-hard cheeses such as Asiago, Manchego or Comté.