

Domaine Anderson

Domaine Anderson Chardonnay

2023

Anderson Valley, California, United States



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.21

Residual Sugar (g/L): 0.2

Total Acidity(g/L): 7.1

Volatile Acidity(g/L): 0.51

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Certified

Biodynamic: Viticulture Only

Sustainable certification: No

Vineyard & Viticulture Practice

Sourced exclusively from the estate's certified organic Anderson Valley vineyards. The 13.7 acres of Chardonnay span warmer up-valley Boonville and cooler sites closer to the Mendocino Coast, giving the final blend both ripeness and freshness. The vineyards include valley-floor sites, gently sloped knolls and steeper hillsides, with soils ranging from rocky river gravels to fine clay loams. The 2023 blend is drawn from Navarro-Fairhills Vineyard, Walraven Vineyard and Dach, the latter certified both organic and Demeter Biodynamic.

Packaging Information

Barcode: 311408 011500 8

Case Weight (g): 860

Case Dimension (mm): L373 x W244 x H159

Bottle Weight (g): 1350

Bottle Dimension (mm): H300, Dia83

Type of Closure: Technical Cork Agglo

Vintage Notes

NA

Vinification

The grapes were hand-picked at night from three estate-grown, certified organic vineyards in Anderson Valley, representing the meso-climates of Boonville, Philo and Navarro along the Navarro River. Grapes were pressed whole cluster to protect freshness and purity. A long, cool primary fermentation took place in small French oak barrels, followed by indigenous malolactic fermentation through the winter. This cellar approach supports texture, balance and a clear expression of estate-grown Anderson Valley Chardonnay.

Tasting Notes

The wine opens with aromas of tangerine peel and grilled peach, lifted by hints of lime. The palate is crisp and focused, showing Meyer lemon, Golden Delicious apple and a precise line of acidity. Medium-bodied with good depth and energy, it balances citrus freshness with ripe orchard fruit and subtle textural weight from barrel fermentation and lees contact. The finish is long, refreshing and well-defined, making this a composed organic Chardonnay from Anderson Valley.

Food Pairing

Pair with roast cod and lemon butter, crab linguine, chicken with tarragon cream, grilled asparagus with hollandaise, Comté, or a spring vegetable risotto.