

Dom Anderson Pinot Noir Pinoli Vyd

THE FACTS

COUNTRY: USA - CA

REGION: Mendocino County

APPELLATION: Anderson Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Three fermentation batches were kept small and separate, using only spontaneous fermentation in small open tops with indigenous yeast. 10% whole berry/whole cluster was included in the fermentations. A combination of punchdown, pumpover and foot treading were used during an abbreviated 7-day skin-contact maceration before pressing in our basket press. An extended and indigenous malolactic fermentation in neutral 60-gallon French oak barrels lasted through the following spring. The wine was barrel-aged for 15 months, raked and blended just before bottling in the winter.

ALCOHOL BY VOLUME: 15.2%

AGING: 15 months in barrel



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: Dark & Fruity

AROMAS / FLAVORS: black cherry, strawberry, cranberry, plum, cola, oak

MOUTHFEEL: Rich & Balanced

THE SELLING POINTS

PAIRINGS: roasted pork tenderloin with a garlic and coriander rub, wild mushroom risotto, aged cheeses

