

DOMAINE ROY — & FILS —

2021 Vintage

We started sampling at the end of August, hopeful and excited for what seemed to be an immensely flavorful vintage. We kicked off harvest on August 30th and wrapped up Chardonnay the first week of September. By mid-September, we were well into picking out our Iron Filbert Vineyard. The last pick for our Dundee Hills estate was on September 29th. This year, we incorporated a small percentage of the whole cluster into the ferments. In hot, riper vintages like this one, the stems are lignified enough to benefit and add beautiful complexity to the ferments. We began draining, pressing, and barreling down during the last week of September. We brought in our first fruit from the Quartz Acorn Vineyard on Friday, October 1st.



Dundee Hills Incline Pinot Noir

Winemaking

Our 2021 Dundee Hills Incline Pinot Noir is sourced from our Iron Filbert Vineyard, with a predominant feature of Pommard clones. Native and spontaneous fermentations for this vintage included 40% whole cluster. The final blend is a combination of stainless and concrete ferments. The wine was aged on lees for 11 months in 20% new oak (10% new Taransaud French oak barrels and 10% new Kádár Hungarian oak barrels).

Tasting Notes

This wine opens with spirit, showing bright raspberry, blueberry, and baking spices reminiscent of holiday festivities. Supple red fruit and bright, lively acidity carry a great energy through the core of the wine. The palate is approachable yet refined, an earlier drinker that will continue to age well for 8-10 years.