

# DOMAINE ROY & FILS

## 2022 Vintage

The 2022 Willamette Valley growing season began with a mild winter and warm, dry March, prompting early bud break. A rare spring frost, followed by cool, wet April and May, slowed vine development, but warm conditions in late June allowed for a great fruit set and rapid shoot growth. Summer heat events were balanced by earlier spring moisture, sustaining healthy canopies. Cool nights and warm days in late summer and early fall preserved acidity and extended hang time, while warmer October temperatures allowed for full maturation. The resulting wines are vibrant, balanced, and expressive of Willamette Valley terroir. Our dedication to quality and sustainable practices allowed us to produce wines of exceptional character and complexity.



## Dundee Hills Incline Pinot Noir

### Winemaking

Sourced from Iron Filbert Vineyard in the Dundee Hills, this wine is primarily composed of Pommard clone Pinot Noir. Fermentation was 100% native and spontaneous. In contrast to the whole-cluster-dominant 2021 vintage, all fruit was destemmed in 2022. The final blend combines stainless steel and concrete fermentations with an average of 20 days on skins. Aged for 11 months on lees in 10% new oak (5% Taransaud French oak, 5% Kádár Hungarian oak).

### Tasting Notes

A compelling expression of Dundee Hills Jory soils, this wine balances a humble spirit with refined elegance. Luxuriously red-purple in hue, it offers ripe cherry flavors layered with notes of black tea. Well-integrated tannins support the wine's fresh fruit profile, while the palate lingers with depth and complexity. This vintage of Dundee Hills Incline will continue to evolve gracefully over the next decade.