

# 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 Chardonnay

### Winemaking

Sourced from our Iron Filbert Vineyard in the Dundee Hills, predominantly featuring clone 95. Our Chardonnay is sorted slowly by hand and pressed whole cluster, with no settling time before barreling down. Barrel fermented with native yeasts, undergoing complete malolactic fermentation. Aged on lees for 11 months in neutral French Oak puncheon.

### Tasting Notes

The 2021 Dundee Hills Incline Chardonnay is bright and expressive. It opens with honeyed pear, guava, and key lime. The wine has a gorgeous golden hue, as rich in color as it is in flavor. The palate is full, round, and satiating. The complex flavors are balanced with a zesty acidity that is true to our Iron Filbert estate. This wine holds even more promise with age.