

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.



Iron Filbert Vineyard Chardonnay

Winemaking

Sourced from the highest elevation block of our Iron Filbert Vineyard in the Dundee Hills, featuring clone 76. 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 15% new French oak.

Tasting Notes

A lovely, pure expression from our Iron Filbert Vineyard. Aromatically singing with honeydew melon, graham-cracker, and lemon peel off the bat. Warm, rich notes of crème brûlée, papaya, and honeycomb unfold in layers as the wine opens. The palate is concentrated and elongated. Supple fruit lingers through the finish, entangled with an acidity that leaves your mouth watering. Will age gracefully for many years.