

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.



Quartz Acorn Vineyard Pinot Noir

Winemaking

Sourced from our second estate planting, the Quartz Acorn Vineyard in Yamhill-Carlton. It is a blend of both south-facing and east-facing Pommard, Dijon, and Wädenswil clones. The average fermentation time was 13 days in amphora and stainless steel vessels. 100% native whole cluster fermentation. Aged on lees for 11 months in 20% new Taransaud French oak barrels.

Tasting Notes

A gorgeous, complex wine with aromas of plum, brioche, tar, and rich blackberry. A savory herbal profile shows sage, spearmint, fennel, and anise as it opens. Spicy on the palate with tremendous body and depth of flavor. Bold tannins and immense concentration show the site's rocky terrain in a finish that packs a punch. This wine will age gracefully for 10 to 15 years.