

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.



Willamette Valley Pinot Noir

Winemaking

This Pinot Noir combines our two estate plantings, sourced from our Quartz Acorn Vineyard in Yamhill-Carlton and our Iron Filbert Vineyard in Dundee Hills. It was aged on lees for 11 months in 20% new oak barrels from Taransaud (French) and Kádár (Hungarian).

Tasting Notes

The 2021 Willamette Valley Pinot Noir opens with Bing cherry, red raspberry, and balsamic. The palate shows a phenomenal spiciness and round volume while remaining light on its feet. Balanced and accessible, it boasts a plush profile of red fruit.