

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.



Yamhill-Carlton Incline Chardonnay

Winemaking

Sourced from the southern slope of our Quartz Acorn Vineyard, featuring clones 76 and 95. Our Chardonnay is sorted slowly by hand and pressed whole cluster, with no settling time before being barreled down. Barrel fermented in neutral vessels with native yeasts, undergoing complete malolactic fermentation. Aged on lees for 11 months in 100% neutral French oak.

Tasting Notes

A stunning Chardonnay from our Yamhill-Carlton estate, the Quartz Acorn Vineyard. Opens with honeyed brioche, coconut husk, and sappy lime. Gardenia and a strong mineral backbone carry center stage as the wine opens. The palate has tremendous, round concentration with a mouth-watering salinity. This wine shows incredible aging potential.