

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 Pinot Noir

Winemaking

Our 2021 Yamhill-Carlton Incline Pinot Noir is sourced from our Quartz Acorn Vineyard. 100% whole-cluster native ferment, with an average fermentation time of 13 days in stainless steel vessels. This wine was aged on lees for 11 months in 50% new oak barrels, featuring Taransaud French oak barrels and Kádár Hungarian oak barrels.

Tasting Notes

Another wine of immense concentration from our Yamhill-Carlton estate. Tantalizing sweet fruit on the nose, showing ripe cherry, cooked blackberry, and black currant. The palate is brooding, with a dark, masculine profile. Round tannin, full body, and balanced acid promise a wine that will age elegantly for 10 years.