

DOMAINE ROY & FILS

2022 Vintage

The 2022 Willamette Valley growing season began with a mild winter and warm, dry March, prompting early bud break. A rare spring frost, followed by cool, wet April and May, slowed vine development, but warm conditions in late June allowed for a great fruit set and rapid shoot growth. Summer heat events were balanced by earlier spring moisture, sustaining healthy canopies. Cool nights and warm days in late summer and early fall preserved acidity and extended hang time, while warmer October temperatures allowed for full maturation. The resulting wines are vibrant, balanced, and expressive of Willamette Valley terroir. Our dedication to quality and sustainable practices allowed us to produce wines of exceptional character and complexity.



Iron Filbert Vineyard Chardonnay

Winemaking

Sourced from the highest-elevation block of Iron Filbert Vineyard in the Dundee Hills (clones 95 and '76), this Chardonnay was slowly hand-sorted, pressed wholecluster, and barrel fermented with native yeasts. This wine underwent full malolactic fermentation and was aged for 11 months on lees in 5% new French oak barrels from Chassin Bourgogne.

Tasting Notes

This vintage of Iron Filbert Vineyard Chardonnay shows a vivid golden yellow hue with an opulent aromatic profile. A pleasant minerality and vibrant acidity support a generous palate. Subtle flavors of sage, honeycomb, and orange poppy seed cake lead to a long, refined finish. This wine is poised to age gracefully for many years.