

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.



Quartz Acorn Vineyard Chardonnay

Winemaking

Sourced from the southeast slope of our Quartz Acorn Vineyard in Yamhill-Carlton, this Chardonnay is composed of clones 95 and 76. The fruit was slowly hand-sorted and pressed whole cluster, with no settling time. Barrel fermented with native yeasts, undergoing complete malolactic fermentation. The wine was aged on lees for 11 months in 100% neutral French oak puncheons.

Tasting Notes

A striking expression of our Yamhill-Carlton Estate, this Chardonnay shows a golden hue with concentrated aromas of ripe nectarine, guava, and limoncello. The palate reflects the character of Quartz Acorn Vineyard, balancing vibrant acidity with a rounded mouthfeel and lingering salinity. Beautiful now, the wine is poised to age gracefully for more than a decade.