

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 Pinot Noir

Winemaking

Sourced from our Quartz Acorn Vineyard in Yamhill-Carlton, this Pinot Noir is a blend of south and east-facing Pommard, Dijon, and Wädenswil clones. The wine underwent native spontaneous fermentation in concrete and stainless steel vessels, averaging 20 days on skins. It was aged on lees for 11 months in 10% new Taransaud French oak barrels.

Tasting Notes

A gorgeous expression of our Quartz Acorn Vineyard, this Pinot Noir marries ripe blackberry and elderberry flavors with notes of clove, tobacco, and forest floor. Deep ruby in color, the palate is luxurious, with bold, rounded tannins and a minerality that reflects the estate's character. A bright acidity and immense depth suggest this 2022 vintage will age fantastically for 10-15 years.