

# 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.



## Willamette Valley Chardonnay

### Winemaking

A combination of our Dundee Iron Filbert estate and our Yamhill-Carlton Quartz Acorn Estate, featuring clones 76 and 95. Our Chardonnay is sorted slowly by hand and pressed whole cluster, with no settling time before barreling 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

The Willamette Valley Chardonnay opens with lifted aromas of lemon meringue tart and honeysuckle. Bright, well-integrated acidity carries flavors of juicy pear, supported by a rounded, balanced mouthfeel. Light on its feet, the wine is fresh, approachable, and effortlessly drinkable.