

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 Pinot Noir

Winemaking

The 2022 Willamette Valley Pinot Noir is the only Pinot Noir we produce that combines our two estate plantings. It is sourced from our Quartz Acorn Vineyard in Yamhill-Carlton and our Iron Filbert Vineyard in Dundee Hills. This wine was aged on lees for 11 months in 20% new oak barrels from Taransaud (French) and Kádár (Hungarian).

Tasting Notes

Light ruby in color, this Willamette Valley Pinot Noir offers aromas of black cherry, pomegranate, and hints of elderflower. Flavors of strawberry biscuit and white pepper are framed by fine tannins and underlying minerality, resulting in a vibrant, approachable wine.