

# 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.



## Yamhill-Carlton Incline Pinot Noir

### Winemaking

The 2022 Yamhill-Carlton Incline Pinot Noir is sourced from our Quartz Acorn Vineyard in Yamhill-Carlton. The fruit was 100% destemmed and fermented with native yeasts, with an average of 20 days in stainless steel tanks. The wine was aged on lees for 11 months in 10% new oak, evenly split between Taransaud French oak and Kádár Hungarian oak barrels.

### Tasting Notes

Crimson in hue, this Yamhill-Carlton Estate Incline Pinot Noir opens with aromas of juicy black fig with hints of rosemary and leather. A velvety, full-bodied palate delivers inky black fruit balanced by lively acidity. Enjoyable now and well-positioned to age gracefully over the next decade.