

# DOMAINE ROY & FILS

## 2023 Vintage

A cold, wet spring led to a late budbreak, followed by warm, dry, and sunny conditions, which allowed for a strong fruit set and low mildew pressure. Summer heat spikes were balanced by abundant soil moisture, which helped the vine produce healthy canopies. Vineyard vigor was strong, leading to an early harvest. Harvest began September 6th with Chardonnay from Iron Filbert Vineyard, followed by Pinot Noir from Quartz Acorn Vineyard. Late-September rains condensed the season, concluding harvest on September 28th, with pressing and barreling continuing through October. The 2023 wines are concentrated and expressive, with excellent structure, outstanding flavor development, aromatic complexity, freshness, and strong cellar potential, reminiscent of the exceptional 2021 vintage.



## Iron Filbert Vineyard Chardonnay

### Winemaking

Sourced from the highest-elevation block of Iron Filbert Vineyard in the Dundee Hills, featuring clones 95 and 76. This Chardonnay was slowly hand-sorted, pressed whole cluster, and barrel fermented, before aging on lees for 10 months in 20% new French oak.

### Tasting Notes

This vintage offers a bright straw color and fascinating complexity. The nose opens with notes of apple and pear, intertwined with hints of citrus and white flowers. Fermentation in French oak barrels adds elegant nuances of vanilla and a hint of sweet spices. On the palate, this Chardonnay has an enveloping creaminess and vibrant freshness. Volcanic minerality emerges, giving the wine a unique depth, while balanced acidity enhances its vitality.