

# 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.



## Quartz Acorn Vineyard Chardonnay

### Winemaking

Sourced from the southeast slope of Quartz Acorn Vineyard in Yamhill-Carlton, this Chardonnay is composed of clones 95 and 76. Fruit is hand-sorted and pressed whole cluster, followed by a brief cold maceration on skins. The wine was barrel-fermented, undergoing complete malolactic fermentation, and aged on lees for 10 months in 20% new French oak.

### Tasting Notes

Brilliant golden in color, this Chardonnay opens with a complex bouquet of ripe apple and peach, accented by hints of citrus and delicate white flowers. French oak imparts subtle notes of vanilla, butter, and toast, harmonizing with the fruit aromas. The palate is elegantly structured, with an enveloping creaminess balanced by lively acidity. The quartz-rich sedimentary minerality of this site manifests itself in a clean and persistent finish, enriched by a salty appeal.