

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 Pinot Noir

Winemaking

Sourced from Quartz Acorn Vineyard in Yamhill-Carlton, this Pinot Noir is a blend of south and east-facing Pommard, Dijon, and Wädenswil clones. Fermented destemmed in stainless steel vessels for 20 days, the wine was aged on lees for 18 months in 20% new French oak barrels.

Tasting Notes

Bright ruby in color, this Pinot Noir offers an elegant bouquet of cherry, strawberry, and raspberry, enhanced by subtle notes of herbs and spices. Aging in French oak barrels adds nuances of vanilla, creating a perfect balance between freshness and complexity. The palate is refined and harmonious, with silky tannins and vibrant acidity. The minerality from marine sedimentary soils adds depth, creating a lively, energetic finish.