

# 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.



## Willamette Valley Chardonnay

### Winemaking

A skillful blend of our Dundee Hills and Yamhill-Carlton estate vineyards, featuring clones 76 and 95. Our Chardonnay is sorted slowly by hand and pressed whole cluster. The wine was aged for 10 months on lees in 5% new French Oak.

### Tasting Notes

Bright straw yellow in color, this Chardonnay offers a fresh and lively bouquet of green apple, pear, and citrus, complemented by delicate floral notes. On the palate, it is elegant and mineral-driven, with vibrant acidity enhancing its freshness. Fruity flavors are interwoven with a subtle saline note, reflecting the characteristic Willamette Valley terroir.