

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.



Yamhill-Carlton Incline Chardonnay

Winemaking

Sourced from the southern slope of our Quartz Acorn Vineyard in Yamhill-Carlton, this Chardonnay is composed of clones 76 and 95. Fruit is slowly hand-sorted and pressed whole cluster, then fermented in a combination of barrels and stainless steel tanks. The wine was aged on lees for 10 months.

Tasting Notes

Intense golden in color, this Chardonnay reveals complex aromas of ripe apple and peaches, complemented by delicate notes of vanilla from light oak aging. The palate is elegantly structured, with a balanced acidity that balances the wine's roundness. Fruit flavors are harmonized with nuances of butter and spice, creating a soft, layered, and refined finish.