

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 Pinot Noir

Winemaking

The 2023 Yamhill-Carlton Incline Pinot Noir is sourced from our Quartz Acorn Vineyard. Fermented in stainless steel vessels for an average of 15 days, then aged on lees for 10 months in 15% new French oak barrels.

Tasting Notes

Intense ruby in color, the 2023 Yamhill-Carlton Incline Pinot Noir offers a captivating bouquet of black cherry and raspberry, with hints of sweet spices. The palate is elegant and well-structured, with soft tannins and lively freshness. On the palate, the red fruit is complemented by a subtle complexity imparted by the wood, which adds nuances of vanilla and light toastiness. The finish is long and harmonious, with persistent fruit and typical minerality of the Yamhill-Carlton terroir.