

DOMAINE ROY & FILS

2024 Vintage

The 2024 growing season was exceptional, offering one of the most balanced vintages in recent years with near-ideal conditions from start to finish, allowing the vines to develop smoothly and evenly. Winter rains replenished soil moisture, spring was dry, and well-timed summer showers supported healthy vines without compromising fruit quality. As harvest approached, conditions remained mostly dry, giving us excellent control over ripeness and picking decisions. Budbreak occurred on April 12th and bloom on June 14th, both in line with long-term averages. Veraison arrived slightly early on August 16th. Harvest ran from mid-September with the first Chardonnay picks through early October with the final Pinot Noir, allowing for a calm, unrushed harvest. The resulting wines are clean, expressive, and poised, with excellent balance, freshness, and precision.



Iron Filbert Vineyard Chardonnay

Winemaking

Sourced from the highest elevation block of our Iron Filbert Vineyard in the Dundee Hills, featuring clones 95 and 76. Our Chardonnay is sorted slowly by hand, pressed whole cluster, and barrel fermented. This wine was aged on lees for 10 months in 20% new French oak.

Tasting Notes

Bright straw yellow with refined complexity, the bouquet opens with white-fleshed fruit aromas of golden apple and pear, accented by citrus zest and hints of white flowers. Fermentation in French oak adds subtle notes of vanilla and gentle sweet spice. On the palate, the wine shows a harmonious balance between creamy texture and lively acidity. Volcanic minerality brings depth and energy, enhancing both structure and length.