

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.



Quartz Acorn Vineyard Chardonnay

Winemaking

Sourced from the southeast slope of Quartz Acorn Vineyard in Yamhill-Carlton, this Chardonnay is composed of clones 95 and 76. Fruit is hand-sorted and pressed whole cluster, followed by a brief cold maceration on skins. The wine was barrel-fermented, undergoing complete malolactic fermentation, and aged on lees for 10 months in 20% new French oak.

Tasting Notes

Brilliant golden color with great clarity. The nose reveals a complex and inviting bouquet of ripe apple and peach, lifted by citrus notes and a gentle floral touch. Refined layers of vanilla, butter, and toasted notes from French oak barrels are well-integrated. The palate is elegant and enveloping, with a creamy texture supported by vibrant acidity. The distinctive minerality of our sedimentary marine soils, rich in quartz, carries through to a long, clean finish marked by a subtle salty edge.