

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 Pinot Noir

Winemaking

Sourced from our Quartz Acorn Vineyard in Yamhill-Carlton, it is a blend of both south and east-facing Pommard, Dijon, Wädenswil clones. Fermentation time was 20 days in stainless steel vessels, fully destemmed. The wine was aged on lees for 12 months in 20% new French oak barrels.

Tasting Notes

Deep and intense ruby red color, vivid and finely etched, expressing clarity, mineral tension, and the natural intensity of Quartz Acorn Vineyard. On the nose, it displays a sophisticated bouquet of cherry, strawberry, and raspberry, with delicate herbal notes and subtle hints of clove and cinnamon. French oak aging adds layers of vanilla and toast, creating a perfect balance between freshness and complexity. The palate is silky and harmonious, with finely integrated tannins giving it elegance and depth. Minerality from the sedimentary marine soils offers a vibrant and persistent finish.