

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.



Willamette Valley Pinot Noir

Winemaking

The 2024 Willamette Valley Pinot Noir blends fruit from our Quartz Acorn Vineyard in Yamhill-Carlton and our Iron Filbert Vineyard in Dundee Hills. It was aged on lees for 10 months in 10% New French oak barrels.

Tasting Notes

Bright ruby red with shimmering highlights. On the nose, it reveals a lively and approachable bouquet dominated by fresh cherry, raspberry, and strawberry, accompanied by delicate floral hints and a subtle peppery note. The palate is smooth and supple, with gentle tannins and vibrant acidity that enhances the fresh, juicy red fruit flavors. A fine, understated minerality typical of the Willamette Valley adds structure, culminating in a crisp and harmonious finish.