

Domaine Roy & fils Iron Filbert Pinot Noir\Willamette Valley 2015



STORY

Marc-André Roy and winemaker Jared Etzel established Domaine Roy & fils in 2012 to celebrate their heritage and continue the winemaking legacy of their fathers, who founded Beaux Frères Winery in 1991.

MISSION

Domaine Roy & fils aspires to produce timeless wines through meticulous stewardship of the land, a minimalist winemaking approach and a commitment to organic farming. Domaine Roy & fils wines exhibit an uncompromised purity and transparency that allows for a full expression of vintage and terroir.

TASTING NOTES

The Iron Filbert is an unusually radiant wine with tremendous intensity that still maintains precision. The aromatics show intense ripe black cherry, lavender, rosemary and a unique sanguine oceanic undertone resulting from the iron rich, rocky soil. The palate is concentrated and deep for a Pinot Noir, showing layers of sweet fruit, polished sweet tannins and a vibrant acidity that provides a high-tension profile, which will allow this wine to be pleasurable for 10+ years.

SOURCING

Sourced from our Iron Filbert Vineyard in Dundee Hills AVA

TECHNICALITIES

11 months élevage in 40% new French oak
Alc 14.5% / pH 3.7 / TA 6.9g/L
280 cases produced

ACCOLADES

Wine Spectator 93 points - Harvey Steiman
Vinous 94 points - Josh Reynolds

GROWING SEASON

2015 in the Willamette Valley was a vintage of bountiful yields and opulence resultant of the record warmth. The fruit set was high and the berry size small, which produced deeply, concentrated wines. The 2015 growing season had fewer heat spikes than 2014, which allowed for lower alcohol levels and fine balance.