

Maison Roy & fils Incline

Pinot Noir \ Willamette Valley

2013



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 Incline represents our barrel selection of the “crème de la crème” of the 2013 vintage. The wines from this vintage show balance and elegance. Aromatically rose and fresh red berries. The palate shows the hallmark pure red fruit of the Willamette Valley with a long finish and polished tannins. This wine should be in its prime drinking window between now and 2024.

SOURCING

Gran Moraine \ Yamhill-Carlton AVA
Bulkowitz \ Dundee Hills AVA
La Colina \ Dundee Hills AVA

TECHNICALITIES

13.5% Alc. \ pH 3.6 \ TA 5.9g/L
900 cases produced

ACCOLADES

Wine Spectator 92 points

Open-textured and finely wrought, this expressive red offers generous plum and currant fruit, shaded with hints of wet earth and spice as the finish lingers against the fine tannins. – Harvey Steiman

GROWING SEASON

The 2013 vintage was a polarizing vintage with its share of adversity. The vintage began very warm through the spring and transitioned in July to cool and by the end of July and through October it was torrentially rainy and humid. This slowed ripening and brought botrytis. We sorted in the vineyard and in the winery to discard up to 45% of the yield to reach our quality goals. What remained produced a wine we are very pleased with.