

# Maison Roy & fils

## Chardonnay \ 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

This wine shows a very fresh aromatic expression of quince paste, ripe pear, lemon peel and hint of flint. On the palate the wine strikes a nice balance of lime, oyster like minerality, and finishes very soft and delicate. The combination of its great tension and energy should allow this wine to develop now through 2022+.

#### SOURCING

Sourced from our Iron Filbert Vineyard - Dundee Hills AVA and Terry Family Vineyard - Yamhill Carlton AVA

#### TECHNICALITIES

11 months élevage in 35% new French oak  
Alc 13.2% / pH 3.4 / TA 7g/L  
245 cases produced

#### ACCOLADES

Wine Spectator 91 points

*Refreshing, open-textured and well-defined, offering pear, grapefruit, mineral and floral flavors that dance against lively acidity into the long and vibrant finish.* – Harvey Steiman

#### 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 a fine balance. It is early to definitively comment but we suspect the 2015 to be a year that will age very well and be touted as one of the superlative vintages of the decade in Oregon.