

# Maison Roy & fils

## Chardonnay \ Willamette Valley

### 2016



#### 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 2016 Maison Roy Chardonnay is exceptionally bright and open, aromatically showing a mix of lemon & lime, quince & pear, with a beautiful white floral tone. The palate is fresh, light and precise with a distinct blend of flinty minerality and a citrus driven flavor profile. Given the bright natural acidity and balanced ripeness this wine should be in its prime-drinking window for the next 6-8 years.

#### SOURCING

The 2016 Chardonnay is a 50/50 combination of the Terry Family Vineyard located in Yamhill Carlton AVA and our organically farmed Iron Filbert Vineyard located in The Dundee Hills AVA. Both *terroirs* have a high occurrence of basalt rock contributing to the wines light, mineral profile.

#### TECHNICALITIES

Native fermentation in neutral barrel and aged on the lees for 14 months  
Unfined and unfiltered | Alc 13.5% | 254 cases produced

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#### GROWING SEASON

The vintage is a hypothetical chimera of the 2013 and 2015 seasons; it started warm and early similar to 2013 whilst nearing the cumulative heat of 2015. It ranks as the 3<sup>rd</sup> warmest vintage in the past 10 years. 25% more precipitation than average was recorded, but the rainfalls were ideally timed throughout. These climate conditions made for vines with plenty of vigor and an early *véraison*. The 2016 vintage produced spectacular ripe, round, fruit driven, and balanced wines.