

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

GROWING SEASON

The 2016 vintage is a hypothetical chimera of the 2013 and the 2015 seasons; it started warm and early similar to 2013 whilst nearing the cumulative heat of 2015. This produced spectacular ripe, round, fruit driven, and balanced wines. The 2016 vintage ranks as the 3rd warmest vintage in the past 10 years. The majority of this heat advantage was accrued during April through June, then July through September were closer to the average heat accumulation. As for rainfall, we had 25% more than average but it was ideally timed, mainly during the winter and spring. August and September were dry with minimal heat spikes. These climate conditions made for vines with plenty of vigor and a very early *véraison* on the last week of July for our Iron Filbert Vineyard. Harvest started on August 24th and continued into the first week of September. Our small vineyard had 10 individual picks to ensure complexity and optimal ripeness.