

# Maison Roy & fils Shai Pinot Noir \ 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.

## THE WINE

Shai is our Kosher Pinot Noir. Shai translates to “gift” in Hebrew.

## TASTING NOTES

This wine aromatically really shows the traditional aromas of the La Colina vineyard including dark red fruit, grilled meat and incense. The palate is one of the broadest and concentrated in our lineup. The red fruit is palate staining and has a very long finish. The Shai will age nicely for the next 10 years.

## SOURCING

La Colina | Dundee Hills AVA

## TECHNICALITIES

14.2% Alc. \ 3.68 pH \ TA 5.2 g/L  
Certified through Oregon Kosher  
120 cases produced

## 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.