

DOMAINE ROY & FILS



IRON FILBERT VINEYARD PINOT NOIR 2024

Willamette Valley

ABOUT DOMAINE ROY & FILS

Domaine Roy & Fils farms 42 acres of pristine Pinot Noir and Chardonnay in the Dundee Hills and Yamhill-Carlton AVAs of the Willamette Valley. Committed to sustainable farming and innovation, the estate emphasizes precision vineyard management and clonal selection. Owned by the Frescobaldi family since 2023, Domaine Roy & Fils continues to elevate Oregon wine with a focus on terroir-driven excellence.

THE WINE

A fantastic showcase of the winery's "home property," the Iron Filbert Vineyard. Aromatically complex, showcasing ripe plums alongside baking spices and sage. The palate is lengthy and rounded from its structured silky tannins and minerality, tasting of candied cherries, toasted chestnuts and slate.

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: South-facing with iron-rich volcanic soil embedded with basalt, in the Dundee Hills AVA

WINEMAKING: Native fermentation, 20 days in stainless steel

VINTAGE: 2024 was an exceptionally balanced growing season, resulting in wines that are clean, expressive, and poised, with excellent freshness and precision.

AGING: Aged on lees for 12 months in 20% new French oak.

ALC. BY VOL.: 14%

PRESS

96

Jeb Dunnuck

94

Wine Spectator

94

Vinous

"...displays a deep magenta red hue while remaining youthful in appearance. Aromas of black cherries, smoky cedar, polished pine, menthol, black raspberry liqueur, stony earth, and candied orange unfold with air. Medium to full-bodied, it offers tremendous pleasure already, though it has the structure to continue to improve over the next 12-15 years."

-Audrey Frick, Jeb Dunnuck

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 22x4 (88)

CASE DM: 11x7.4x12 in

CASE WEIGHT: 18.6g lb

BTL DEPTH: 3.2 in

BTL HEIGHT: 11.7 in

BTL WEIGHT: 2.97 lbs

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SRP: \$145

UPC: NO UPC CODE

SCC: NO SCC CODE