

DOMAINE ROY & FILS



QUARTZ ACORN VINEYARD CHARDONNAY 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

The Quartz Acorn Vineyard, located in the Yamhill-Carlton AVA, faces southeast and is rooted in ancient, well-draining marine sedimentary soils rich in quartz. Hand-sorted, 100% barrel fermented with full malolactic. It is aged on lees for 10 months in 20% new French oak. On the palate, it offers notes of apple and peach, bright citrus and white flowers, balanced by light creaminess, lively acidity, and a clean, saline finish.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Marine sedimentary and mineral-rich soils, with a unique presence of crystalline quartz, in the Yamhill-Carlton AVA

WINEMAKING: Whole-cluster pressed, brief cold maceration

AGING: 10 months, French oak barrique (no new)

ALC. BY VOL: 13%

PRESS

95

Vinous

95

Jeb Dunnuck

93

Wine Spectator

"The 2024 Chardonnay Quartz Acorn Vineyard is distinctly savory in the glass, as crushed nectarines mingle with sesame seeds and flinty reduction. Silken textures coat the palate with glycerol depth as a hint of dried apricot combines with butterscotch, yet it is not sweet. Instead, the 2024 remains salty and mineral with a piercing zing of acidity that maintains freshness. The finish is long and staining, structured too, leaving a green apple twang that keeps the mouth watering for more. A fantastic rendition of the Quartz Acorn Vineyard."

-Eric Guido, Vinous

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

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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AGING: 10 months, French oak barrique (no new)

ALC. BY VOL.: 13%

SRP: \$145

UPC: NO UPC CODE

SCC: NO SCC CODE