

DOMAINE ROY & FILS



QUARTZ ACORN 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

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% Pinot Noir

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.: 14%

PRESS

96

James Suckling

94

Wine Spectator

94+

Jeb Dunnuck

93

Vinous

"Pretty and perfumed, with aromas of dried flowers, pink peppercorns and bitter citrus zest. Quite intense for a medium bodied wine. The palate is so lifted and fresh, with a steely core of minerals than runs through the long finish. A bit edgy at this young age, it will evolve wonderfully. Drink or hold."

-, James Suckling

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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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ALC. BY VOL.: 14%

SRP: \$145

UPC: NO UPC CODE

SCC: NO SCC CODE