

DOMAINE ROY & FILS



WILLAMETTE VALLEY 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

Willamette Valley Chardonnay is a skillful blend of the Iron Filbert Vineyard in Dundee Hills and the Quartz Acorn Vineyard in Yamhill-Carlton, planted with Clones 76 and 95. It offers a fresh and lively bouquet with notes of green apple, pear, and citrus, accompanied by delicate floral notes, with an elegant and mineral-driven mouthfeel.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Iron Filbert (Dundee Hills) and Quartz Acorn (Yamhill-Carlton) vineyards

WINEMAKING: Hand-harvested and whole-cluster pressed

AGING: 10 months on the lees, French oak barrique (5% new)

ALC. BY VOL.: 12.5%

PRESS

93

Jeb Dunnuck

92

Wine Spectator

92

Vinous

"A bright yellow hue, the 2024 Chardonnay Willamette Valley is dry-farmed and comes from the only blend of the two estate vineyards, originally founded with Jared Etzel. Aromas of lemon oil, wet stone, crystalline honey, green apple candy, and elegant spice lead into a medium to full-bodied palate with bright acidity, impressive freshness, and excellent length."

-Audrey Frick, Jeb Dunnuck

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM: 13.8x10.5x12 in

CASE WEIGHT: 37.09 lb

BTL DEPTH: 3.2 in

BTL HEIGHT: 11.7 in

BTL WEIGHT: 2.97 lbs

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AGING: 10 months on the lees, French oak barrique (5% new)

ALC. BY VOL.: 12.5%

SRP: \$40

UPC: NO UPC CODE

SCC: NO SCC CODE