

DOMAINE ROY & FILS



WILLAMETTE VALLEY 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 calling card of Domaine Roy & Fils, the Willamette Valley Pinot Noir is the only Pinot from the winery that comes from both estate vineyards—Iron Filbert in Dundee Hills and Quartz Acron in Yamhill-Carlton. The wine sees 15 days of maceration on the skins followed by 10 months of lees aging in barriques, of which only 10% are new oak. The wine expresses the signature style of Domaine Roy & Fils, favoring elegance over power: floral notes mix with lifted red fruit on the nose, followed by a bright, sappy Bing cherry character on the palate.

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: Goldridge series sandy loam soils are high-draining and low fertility. High density spacing (1x2m). Dry farming.

WINEMAKING: Partially destemmed, cold soaked 4-7 days prior to fermentation. Gentle punchdown 2-3 times per day. 7-10 days post-fermentation cold soak in tank. 15 months on lees.

AGING: 15 months, French oak barrels (40% new)

ALC. BY VOL.: 13.5%

PRESS

94

Wine Spectator

92

Vinous

92

Jeb Dunnuck

"Keenly structured and dynamic, with multilayered flavors of raspberry and guava that take on forest floor and dusky spice accents as this finishes on a stony mineral note. Drink now through 2035."

-Tim Fish, Wine Spectator

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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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SRP: \$40

UPC: NO UPC CODE

SCC: NO SCC CODE