



MAISON ROY & FILS

2017 WILLAMETTE VALLEY PINOT NOIR

Growing Season

The 2017 vintage in the Willamette Valley had some parallels to the 2013 vintage in the cumulative heat through the growing season, but the wines show a profile that most relates in style to the 2008 and 2010 vintage due to the excellent delineation and focus. The vines were not stressed throughout the season due to adequate soil moisture coupled with moderate temperatures, both of which brought a wine style of a more pensive quality than hedonist profile.

Sourcing

Our Quartz Acorn Vineyard / Yamhill-Carlton AVA
Our Iron Filbert Vineyard / Dundee Hills AVA

Technicalities

ALC. 13.4% / PH 3.6 / TA 5.5g/L
Production: 1500 cases

Tasting Notes

Aromatically this is our most floral wine made in 2017. It is a hypothetical blend of the floral aromatics of the 2013 vintage and the depth of the fruit on the palate of the 2016 vintage. It shows violets, rose, lavender, and rosemary on the nose. The palate is silky and accessible due to the better than average vintage conditions. This wine should age well for 6-8 years or longer.

Winemaking

Aged on the lees for 11 months in 10% new French oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The average fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 15% whole cluster fermentation.

Wines of purity & transparency.

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