

## Maison Roy Willamette Valley Pinot Noir USA 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



### Final Deductions

**VINTAGE** 2017

**GRAPE** Pinot Noir

**GEOGRAPHY** Not Europe

**COUNTRY** USA

**LARGER REGION** Oregon

**SMALLER REGION** Willamette Valley

### Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. Unheard of 50 years ago, her Pinot Noirs now rank among the very finest American wines. The best examples are remarkably similar to their equivalents from Burgundy – a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002 a group of producers banded together to mark out and petition for the creation of six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established between 2004 and 2006, and the Van Duzer Corridor was granted official status in late-2018. The Dundee Hills, making up the core of this wine, were the first planted area, located in the northwest of the Willamette Valley, roughly equidistant from Salem and Portland. Pinots here are rich, complex wines with bright-red fruits, provocative spice, defined minerality, and balanced tannins.

Marc-André Roy and winemaker Jared Etzel established Domaine Roy & Fils in 2012 to celebrate their heritage and continue the winemaking legacy of their fathers, who founded Beaux Frères Winery in 1991. (If the name sounds familiar, yes, wine critic Robert Parker Jr. co-founded that winery with his brother-in-law, Etzel's father)

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Garnet

**RIM VARIATION** Pink  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Plum • Cranberry • Red / Sour Cherry *Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Black Plum *Condition: Fresh, Ripe*

**FLORAL** Lavender • Rose • Violet *Condition: Fresh, Dried*

**GREEN VEGETABLE** Dark Leafy Greens • Arugula

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Tomato Leaf • Rhubarb

**HERBAL** Tea Leaf / Bergamot • Rosemary • Sage • Laurel / Bay Leaf

**OTHER SPICES** Licorice (Black) • Sassafras • Licorice (Red) • Chinese Five Spice • Paprika / Pimenton

**ORGANIC EARTH** Forest Floor • Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUITNESS** Hazelnut • Pistachio

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster