

Domaine Roy & Fils Dundee Hills Incline Pinot Noir 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018
GRAPE Pinot Noir
GEOGRAPHY New World
COUNTRY USA
LARGER REGION Oregon
SMALLER REGION Willamette Valley
SUB REGION Dundee Hills

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. 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 create 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, and the Van Duzer Corridor was also granted official status in late-2018. The Dundee Hills 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 Beau 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.) The Dundee Hills Incline from their Iron Filbert Vineyard and has flashy aromas of stone fruit, raspberry, hibiscus, and rose.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Light
COLOR Ruby
RIM VARIATION Purple
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
TANNIN Med+
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry
Condition: Fresh, Ripe

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Currant / Cassis *Condition: Fresh, Ripe*

CITRUS FRUIT Orange • Tangerine *Condition: Fresh, Ripe Part: Flesh, Peel / Zest*

FLORAL Hibiscus • Lilac • Rose *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens • Arugula • Salad Greens

OTHER VEGETABLE Mushrooms (Brown) • Beet (Purple) • Fennel / Anise • Rhubarb • Cola Nut

HERBAL Tea Leaf / Bergamot • Sorrel • Chicory • Laurel / Bay Leaf

OTHER SPICES Sarsaparilla • Saffras • Licorice (Red) • Green Peppercorn • Paprika / Pimenton

ORGANIC EARTH Forest Floor • Turned Dirt / Clay

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Baking Spice • Cardamom • Sandalwood • Toast

OXIDATION/NUTTINESS Hazelnut • Pistachio • Walnut

PERCEIVED WINEMAKING CHOICES Partial Whole Cluster • Added / Stem Inclusion