



VINTAGE: 2015 was a nearly ideal growing season. It began with warm winter weather conditions that continued through summer. The growing season got off to a very fast start, with budbreak taking place about two weeks ahead of schedule. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout one of the driest and hottest vintages in the Oregon's winemaking history. The quality is excellent with plenty of sugar and enough acid to balance lower than average pH levels. This has been one of those all too rare vintages where you get high yields and exceptional quality.

WINE MAKING: The fruit was mostly destemmed and underwent an indigenous ferment in stainless steel open top tanks. The grapes were "infused" as whole berries and 5% whole clusters at a moderate temperature, in an oxygen rich environment until pressed. The wine then matured in 100% French oak barriques for 12 months.

TASTING NOTES: Handpicked, unadulterated Pinot Noir from pristine vineyard blocks across Willamette Valley. The 5% whole cluster ferment influences the intense aromatics of dark cherry and blue fruit alongside subtle earth and elegant floral notes. The palate mirrors the nose and is full of freshness with a touch of oak for texture and balance. Vibrant acidity and soft tannins support the flavors through a long, satisfying finish.

CRITICAL ACCLAIM: 90 pts - Wine Spectator, 90 pts - Vinous, 89 pts - Robert Parker Wine Advocate

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley and Tasmania, we champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since our debut in 2011 including



CONSULTING WINEMAKER	Felipe Ramirez
REGION	Willamette Valley, Oregon
VARIETALS	Pinot Noir Clones: Pommard/114/115/777/Wadensvil/667
AVAs & VINEYARDS	The fruit for Straight Shooter was hand-harvested from selected vineyards planted in sedimentary and volcanic soils in Willamette Valley's sub-AVAs, Eola-Amity Hills and McMinnville.
MATURATION	12 months in 100% French oak
ANALYSIS	13.8% alc/vol TA: 5.3 g/L pH: 3.67