



VINTAGE: Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced throughout the state resulted in wonderful concentration and complexity with characteristic natural acidity.

WINE MAKING: The fruit was 80% destemmed and underwent an indigenous ferment in stainless steel open top tanks. The grapes were "infused" as whole berries and 20% as whole clusters at a moderate temperature, in an oxygen rich environment until pressed. The wine then matured in French oak barrels for 12 months, 10% of which were new.

TASTING NOTES: Hand-picked, unadulterated Pinot Noir from pristine vineyard blocks across Willamette Valley. The whole cluster component accentuates the intense aromatics of dark cherry and blue fruits 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: 91 pts/Best Buy - Wine & Spirits, 90 pts - Wine Spectator, 90 pts - Vinous

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, Central Otago 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 Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

	CONSULTING WINEMAKER	Felipe Ramirez
	REGION	Willamette Valley, Oregon
MAISON TENVOTE	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 (10% new)
	ANALYSIS	13.8% alc/vol TA: 5.4 g/L pH: 3.64