

STRAIGHT SHOOTER

VINT 2017

WILLAMETTE VALLEY CHARDONNAY



VINTAGE: A wet, cool spring delayed flowering until late June but hot, dry conditions prevailed throughout the summer. The fruit set was generally higher than average and some grape bunches were thinned to promote flavor intensity. A few days of rain in September refreshed the soils, slowed ripening and built flavor complexity. Mild, dry weather in early October allowed the grapes to be picked at optimum ripeness and acidity.

WINEMAKING: The grapes were harvested in the cold of the morning and transported to the winery. Bunches were immediately pressed and the juice was transferred to stainless steel tanks for cold settling. After being racked off solids the juice was allowed to warm naturally and was then inoculated with cold tolerant yeasts. After fermentation, 50% of the wine was matured in seasoned French oak for ten months prior to bottling.

TASTING NOTES: The inaugural vintage of Straight Shooter Chardonnay has heaps of character. The wine expresses standout primary aromas of yellow fruits and citrus zest followed by meringue, nougat and lemon verbena notes. The palate is fruit-driven and balanced while also light on its feet. The pronounced meyer lemon and bosc pear characters are sustained by a vibrant acidity through the long finish.

CRITICAL ACCLAIM: Not yet reviewed.

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
VARIETALS	Chardonnay Clones: Massal Selection
AVAs & VINEYARDS	The fruit for Straight Shooter was hand-harvested from selected vineyards planted in sedimentary and volcanic soils across Willamette Valley
MATURATION	50% in seasoned French oak for 10 months
ANALYSIS	13.2% alc/vol TA: 6.4 g/L pH: 3.48