

# STRAIGHT SHOOTER

## WILLAMETTE VALLEY CHARDONNAY



**VINTAGE:** The 2019 vintage was a defining vintage. The temperatures during the growing season were much cooler than normal so patience was key. Careful sorting and extensive fruit-dropping in the vineyard was necessary to ensure that the remaining fruit ripened to full maturity. The grapes were hand sorted again once received into the winery to achieve optimal quality. With the cool conditions this year, the wines retain a wonderful acidity and great flavor development.

**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 nose is ripe with vivid apple and fresh pear that is complemented by juicy meyer lemon and a kiss of French oak. The palate is fleshy and alive with loads of fresh citrus, crème fraiche and a touch of honey. A stand-out Chardonnay from the Willamette Valley at an incredible value.

**CRITICAL ACCLAIM:** 90 pts/Editors' Choice - Wine Enthusiast

**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.



<b>CONSULTING WINEMAKER</b>	Felipe Ramirez
<b>REGION</b>	Willamette Valley, Oregon
<b>VARIETALS</b>	Chardonnay Clones: Massal Selection
<b>AVAs &amp; VINEYARDS</b>	The fruit for Straight Shooter was hand-harvested from selected vineyards planted in sedimentary and volcanic soils across Willamette Valley
<b>MATURATION</b>	50% in seasoned French oak for 10 months
<b>ANALYSIS</b>	12.7% alc/vol   TA: 6.3 g/L   pH: 3.41