STRATCHT SHOOTER

WILLAMETTE VALLEY PINOT NOIR



VINTAGE: Spring was relatively cool and wet with bud break happening slightly later than the last few years. A warmer than average summer caught things up. Veraison was early and the hot weather continued, accelerated ripening until a cool change in September gave the grapes a needed respite. The cooler temperatures allowed the slow development of flavors until harvest. Overall 2018 is looking to be a very sound vintage.

WINEMAKING: 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 - JamesSuckling.com

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.

