

2017 MAISON L'ENVOYÉ

RUSSIAN RIVER CHARDONNAY



WINEMAKER: Bill Nancarrow
REGION: Russian River Valley, Sonoma - California
VARIETALS: Chardonnay
MATURATION: 25% matured in seasoned French oak for 10 months
ALCOHOL: 14.1% alc/vol

REGION: Russian River has become one of the most sought after addresses for Californian Chardonnay for good reason - it produces wonderfully expressive fruit with concentrated flavors and high natural acidity.

WINEMAKING: The inaugural Chardonnay release from the Russian River Valley was sourced from two mature vineyard blocks on alluvial loams. The grapes were harvested in the cold of the morning and transported to the winery. Bunches were immediately crushed in an oxygen rich environment and fermented with natural yeasts. 25% of the wine was matured in seasoned French oak for 10 months and then bottled without fining or filtration.

TASTING NOTES: The nose reveals lifted aromas of citrus blossom, Asian pear, and preserved lemon, with underlying notes of white peach and fresh ginger. The palate is long with impressive depth and breadth. Flavors of dried pear, ripe lemon, custard apple and nuances of toasted cashew are interwoven along a clean, zesty finish.

CRITICAL ACCLAIM: 91 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, California, Central Otago and Tasmania, they 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 its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

