

2021 MAISON L'ENVOYÉ

STRAIGHT SHOOTER CHARDONNAY



WINEMAKER: Felipe Ramirez
REGION: Willamette Valley, Oregon
VARIETALS: Chardonnay
MATURATION: 50% matured in seasoned French oak for 10 months
ANALYSIS: 13.2% alc/vol

VINTAGE: The 2021 vintage is outstanding; another hot and dry year in Oregon delivered balanced and beautiful fruit, resulting in deeply colored wines already showing intense aromatics. Tannins are falling right in line with lovely natural acidity, meaning 2021 vintage wines look to be very enjoyable in their youth, requiring little or no cellar time.

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 10 months prior to bottling.

TASTING NOTES: Lively aromas of fresh pear and Macintosh apple, with a hint of vanilla and baking spice lift from the glass. A light, fresh body features a smooth approach, fleshy and alive with loads of fresh citrus, white peach and quince. A stand-out Chardonnay from the Willamette Valley at an incredible value.

CRITICAL ACCLAIM: 90 pts/Best Buy Wine Enthusiast, 90 pts Wine Spectator

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, 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.

