

# 2022 MAISON L'ENVOYÉ

## TWO MESSENGERS PINOT NOIR



**WINEMAKER:** Felipe Ramirez  
**REGION:** Willamette Valley, Oregon  
**VARIETALS:** Pinot Noir  
**MATURATION:** 10 months in 100% French oak (25% new)  
**ANALYSIS:** 13.9% alc/vol

**VINTAGE:** A cool and wet spring delayed bud break, with an April frost that impacted the tender new buds. However, summer weather brought warm and dry conditions, with the heat extending into October. Fewer buds provided the vines with focus on the clusters that did form, and the long growing season allowed for ideal ripeness and picking conditions at harvest.

**WINEMAKING:** The fruit was handpicked and 100% de-stemmed, then underwent an indigenous ferment in two and five-ton stainless steel open top tanks. The grapes were allowed to “infuse” as whole berries at a moderate temperature, in an oxygen rich environment until pressed. The wine then matured in French oak barriques (25% new) for 10 months.

**TASTING NOTES:** Finely composed notes of ripe cherry and pomegranate are in tune with a vibrant herbal spiciness on the nose. The intricate, sleek palate reaches out with luscious red fruits and a fine lift of tannin to rein it all in. Energized and compelling, the medium body and elegant mouthfeel are sure to engage.

**CRITICAL ACCLAIM:** 90 pts Wine Enthusiast

**ABOUT MAISON L'ENVOYÉ:** Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé seeks out the best of regions and winemaking styles. With winemaking footprints in Burgundy, Beaujolais and Willamette Valley, they champion the 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.

