## **2022 MAISON L'ENVOYÉ**

## STRAIGHT SHOOTER PINOT NOIR







WINEMAKER: Anne Sery

**REGION:** Willamette Valley, Oregon

**VARIETAL:** Pinot Noir

**MATURATION:** 12 months in French oak barrels (10% new)

ALCOHOL: 13.5% 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 80% destemmed and underwent an indigenous ferment in stainless steel, open-top tanks. The grapes were "infused" as whole berries, with 20% as whole clusters at a moderate temperature, in an oxygen-rich environment until pressed.

TASTING NOTES: A bright bouquet with energetic Bing cherry, rhubarb and minerals. On entry, more vibrancy lifting rich red and blue fruits, with hints of tobacco and earth, in a round, succulent body, with a fine lace of silky tannin through a lengthy finish.

CRITICAL ACCLAIM: Not yet rated.

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 and Willamette Valley, 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.











