



LYTLE · BARNETT VINTAGE 2014 BRUT

Every good bottle of wine comes from a fortuitous blend of natural forces and human intervention. But we've found that the very best of the best emerge in places where exceptional quality meets passion, experience and great timing. For decades, we've watched Oregon's Willamette Valley mature into a terroir capable of producing more than just world-class Pinot Noir. With new varietals emerging and coming into their own, we saw that the timing was perfect to create exceptionally high-quality local bubbles using the exact specifications of vintage French Champagne.

Vintage

2014 was another warm and dry growing season with a good fruit set allowing for perfectly clean fruit. With warm days and nights in early September, the challenge of the vintage was getting the timing of the picking just right - allowing the ideal flavors to develop without too much sugar production or degradation of natural acidity. With very little room for error, the Pinot Noir was picked on September 11th and the Chardonnay component was picked just 3 days later on September 14th.

Winemaking

The hand-picked grapes were first chilled overnight to minimize color and phenolic extraction as they were gently pressed in a pneumatic press. After a two day settling, both Pinot and Chardonnay cuvées were kept separate and fermented in third-use French oak barrels. The nuance of the deft use of oak married perfectly with the subtle flavors of the developing wine in barrel. Blending brought out the best of both varietals, creating a dynamic mix of fresh red fruits, lemon curd, brioche, and light baking spice. The wine was bottled in the early summer of 2015 and left to age for over 3 years in the bottle. Tastings at this point revealed the wine to be a graceful and complete unto itself, but a minimal dosage of 2 g/l allowed the palate to be elongated to a long and lingering finish. The wine was aged on cork for more than 3 months before release to allow the wine to homogenize after disgorging.

Tasting Notes

The first nose brings about intoxicating sandalwood and bread notes with undertones of baking spice that begins to meld with lemon curd, white flower and delicate wild red fruits. Carried through on the palate, these notes make for a wine of incredible complexity and nuance that pleads for further contemplation. The ethereal quality of the bubbles brings grace to the swirling flavors in the glass, and the finish closes on a mix of fruit and yeast derived flavors punctuated by dry, crisp acidity.

Appellation
Willamette Valley

Varietal
70% Pinot Noir, 30% Chardonnay

Aging
3 years

Wine Alcohol
12%

Dosage
2 g/l

Production
315 cases (9lt)

