



## LYTLE · BARNETT VINTAGE 2015 BLANC DE BLANCS

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

2015 was another in a string of warm and delightful Oregon vintages. The growing season started with a bounty of fruit provided from a good set on the vines allowing us to precisely choose the level of cropping we wanted for our wines. The warm, dry season set us up for a very clean, ripe harvest. This is reflected in the intensity of the wines. At pick, we saw fruit in pristine condition allowing us to easily craft a stellar vintage wine.

### Winemaking

Hand-picked grapes from the southern Willamette Valley were first chilled overnight to minimize color and phenolic extraction as they were gently pressed in a traditional pneumatic press. The different blocks of Dijon clone 76 and clone 352 Chardonnay were pressed and vinified separately entirely in neutral French oak barrels to allow the rich palate weight to come to the forefront. The ferments were allowed to progress quickly to bring out secondary characters of straw and flint over top the more expected fruit characters of meyer lemon and melon. This wine was bottled in the late spring of 2016 and matured sur latte (on its yeast) until disgorging in the spring of 2019. Coming up to disgorgement, the wine built mouthfeel and depth to the point where only a minimal 2.5 g/L of sugar was added in the finishing dosage - just enough to accentuate the length of the palate. The wine was then aged more than 6 months on cork before its release to allow the wine to relax after disgorgement.

### Tasting Notes

This golden straw colored wine offers up a first nose both flinty and stony and fruitful with notes of meyer lemon and baking yeast. The palate delves deeper into the realm of light muskmelon notes and lemon curd atop a rich and evolved character of fresh baguette and nuances of cornbread that is both mouth filling and elegant. All of this is bolstered by the ethereal bead of the bubbles that carry the wine to a long clean finish.

Appellation  
**Willamette Valley**

Varietal  
**100% Chardonnay**

Aging  
**3+ years**

Wine Alcohol  
**12%**

Dosage  
**2-3 g/l**

Production  
**115 cases (9lt)**

