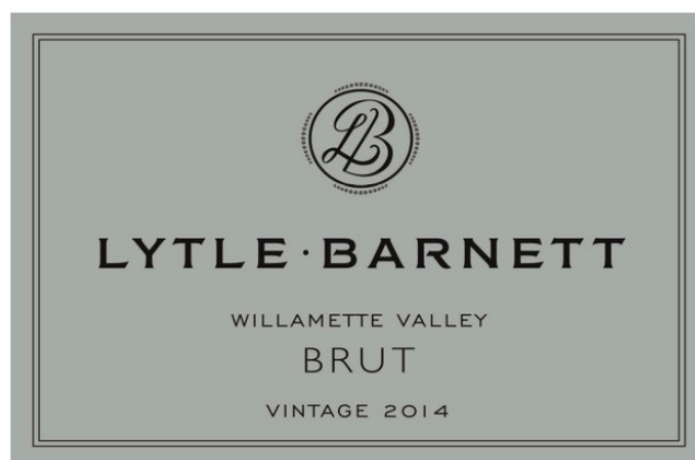


AS SEEN IN APRIL 2020

# WINE ENTHUSIAST<sup>®</sup>

## BUYING GUIDE

# 92 points



**92 Lytle-Barnett 2014 Brut (Willamette Valley).** This is made from 70% Pinot Noir and 30% Chardonnay, separately fermented in neutral French oak, and then finished in the traditional Champenoise method. It's toasty and fresh, showing the ripeness of the vintage while keeping the fruit in check so as not to override the elegance, acidity and finesse of the finished wine. —P.G.

abv: 12%

Price: \$80