



LYTLE · BARNETT

2019 BLANC DE NOIRS

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

A mild and unusually dry winter set the stage for a 2019 vintage highlighted by a cool spring and a moderately warm summer. The cool nights of the growing season helped this vintage degrade less of the grapes' malic acid giving us ripeness with luscious acidity with ripe flavors. The grapes for this bottling would be picked relatively early on September 7th.

Winemaking

The 2019 vintage sees the winemaker diverging from their usual Pinot Noir source for the Blanc de Noirs and instead turning to the Anahata Vineyard in the Eola-Amity Hills AVA of Oregon's Willamette Valley for the fruit source. In this vintage, a single block of Wadenswil Pinot Noir became the backbone of the blend with a lone stainless steel drum of Pommard added for more dimension. The grapes were chilled overnight to allow for a gentle press cycle the next day in a traditional pneumatic press. The Pinot Noir juice was vinified separately in a mix of traditional French oak barrels and stainless steel barrels to develop depth and complexity of flavors while retaining an exacting freshness. The wine was bottled in the spring of 2020 and matured sur latte (on its lees) until disgorging during March of 2023. The ripe fruitfulness of the wine wanted only a kiss of dosage, so a nominal 0.5 g/L addition was made. The wine was aged on cork for an additional 6 months after disgorgement before its release to allow the dosage to integrate and the wine to relax.

Tasting Notes

The 2019 vintage Lytle-Barnett Blanc de Noirs is pale straw tinged like spring daylight with an exquisitely fine bead of bubbles. The first nose is of almond croissant, baker's yeast and plum juice. These aromatics are contrasted against a palate bursting with classic Blanc de Noirs flavors of Cox's Red Pippin apple and black plum as well as unexpected notes of yellow kiwi and ripe lychee. This Blanc de Noirs finishes on a broad textured and slightly more savory note of baked pear tart. The low dosage rate of 0.5 g/L ensures that the wine finishes crisp and fruitful.



Appellation	Varietal
Eola-Amity Hills AVA	100% Pinot Noir
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Aging	Wine Alcohol
3 years	12%
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Dosage	Production
0.5 g/l	201 cases

