



LYTLE · BARNETT VINTAGE 2016 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

2016 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

Chardonnay and Pinot Noir grapes were hand harvested from two different vineyards in the Willamette Valley. They were chilled overnight to allow for a gentle press cycle the next day in a traditional pneumatic press. The different blocks of clone 76 and clone 352 Chardonnay were vinified separately from the Pommard clone of Pinot Noir in a mix of traditional neutral French oak barrels and stainless steel barrels to develop depth and complexity of flavors while retaining an exacting freshness. Minimal amounts of malolactic fermentation were allowed to occur spontaneously in a further effort to allow a more complex flavor profile to emerge. The wine was bottled in the spring of 2017 and matured sur latte (on its lees) until disgorging in October 2022. It was decided a small dose of 2 g/L would bring perfect balance and mid-palate weight to the joyful acidity of the wine. 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 2016 vintage of the Lytle-Barnett Brut appears in the glass with a straw color with a hint of a richer hue that is a reminder that the wine is a majority Pinot Noir in its base. The wine opens delicately with aromatic notes of almond croissant, ripe pear, and brioche accented by faint spring flowers and baking spice notes. The nose gains expressiveness as the wine opens in the glass and presages the palate to come. The first taste is dominated by the character of the Pinot Noir with red apple peel, crisp pear, toasty pastry and marzipan notes. These are supported by the acid backbone structure of the Chardonnay that weaves in fresh floral notes with yellow plum. These flavors are brought to the fore by a string of persistent and tiny bubbles that are long lasting, but never aggressive in their expression. What you are left with on the palate is a complex mix of orchard fruits and baked goods carried on the finish by a mineral driven acidity.

Appellation Willamette Valley	Varietal 68% Pinot Noir, 32% Chardonnay
Aging 3 years	Wine Alcohol 12%
Dosage 2.0 g/l	Production 196 cases (9lt)

