



## LYTLE · BARNETT VINTAGE 2017 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

Although marginally cooler than previous vintages, the 2017 vintage allowed for a long slow maturation of flavors in the sparkling wine grapes unhindered by damaging rains or wilting heat. This allowed for wonderful preservation of acidity with intense flavors in the sparkling wines from this vintage. A notable sparkling vintage by any estimation.

### Winemaking

Pinot Noir grapes were hand harvested from three different blocks from the Bieze Vineyard in Eola-Amity Hills AVA of Oregon's 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 Pommard Clone and Mariafeld Clone Pinot Noir were vinified separately in stainless steel barrels. These vessels allowed the base wines to age on their lees much as they would in oak barrels, but while retaining more of the focus and delicate floral nature of the Pinot Noir grapes. Partial malolactic fermentation was allowed to occur to both build a depth of character as well as soften some of the acidity in the base wines. The wine was bottled in the early spring of 2018 and matured sur latte (on its lees) until disgorging during the spring of 2021. Upon disgorgement, it was decided a dosage of 5 g/L would bring perfect balance and mid-palate weight to the youthful intensity 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

This pale straw colored wine erupts from the glass with delicate notes of white flowers, straw, pale red plums, and slightly under ripe Hood strawberries. As one looks deeper into the nose of the wine, subtle notes of baked apple pie and cedar emerge. On the palate, an attack of exuberant bubbles present notes of Braeburn apple, quince, field honey, and graham cracker. The direct acidity is tempered by a hint of sweetness on the mid-palate that tapers off to a linear, clean and focused finish.

Appellation  
**Eola-Amity Hills AVA**

Varietal  
**100% Pinot Noir**

Aging  
**3 years**

Wine Alcohol  
**12%**

Dosage  
**5 g/l**

Production  
**180 cases (9lt)**

