



LYTLE · BARNETT

2019 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

A mild and unusually dry winter set the stage for a 2019 vintage that was 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 ample time to develop ripe flavours while retaining luscious acidity. The grapes for this bottling would be picked between September 1st and 14th.

Winemaking

The 2019 vintage of the Lytle-Barnett Blanc de Blancs speaks to the art of blending. Utilizing four vineyard blocks from three different vineyards to develop a compelling and rich, 100% Chardonnay base wine, we again see the Blanc de Blancs containing fruit from both the Beize and Zenith Vineyards, and with this vintage, adding the estate fruit from the Anahata Vineyard. The Bieze Vineyard brings a striking minerality and fresh crisp fruit, the old-vine, self-rooted Zenith Vineyard Chardonnay added to the blend for additional texture and depth. The addition of the Anahata fruit contributes a youthful purity. While the vineyards are all in the Eola-Amity Hills AVA of Oregon's Willamette Valley, there is always a striking difference in texture, weight, and flavor composition that is very complimentary. The grapes were chilled overnight to allow for a gentle press cycle the next day in a traditional pneumatic press. The Chardonnay juice was vinified separately in a of traditional French oak barrels, stainless steel barrels, or tank to develop depth and complexity of flavors while retaining an exacting freshness. The different vessels allow different aspects of the fruit's flavor profile to emerge over the course of the primary fermentation and subsequent elevage, creating a more dynamic and complex end result than a singular fermentation vessel could. The base wines were encouraged to go through a partial malolactic fermentation to bring a pleasing creamy component and gentleness to the palate. The wine was bottled in the spring of 2020 and matured sur latte (on its lees) until disgorging in April of 2024. Upon disgorgement, it was decided a small dose 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

Pale straw with brilliant highlights, this 2019 Lytle-Barnett Blanc de Blancs dances in the glass with a generous stream of tiny bubbles. The initial nose out of the glass is toasty biscuit, Asian pear, and white peach. As the wine opens up, there are compelling notes of dry straw, crème fraîche, and baguette. The first sip shows the wine's crisp, youthful, fresh character, exhibiting notes of lemon zest, honey, warm butter on toast, and pear galette. Initially, the wine has an almost powdery texture that is overtaken by a fruitful generosity that finishes on clean acidity. This wine is a delight to drink immediately, but will reward a patient cellaring for years to come.



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| Appellation | Varietal |
| Eola-Amity Hills AVA | 100% Chardonnay |
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| Aging | Wine Alcohol |
| 3 years | 12% |
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| Dosage | Production |
| 5 g/l | 488 cases |