



## LYTLE · BARNETT VINTAGE 2013 BRUT ROSÉ

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 warm and beautiful growing season in the Willamette Valley with a substantial fruit set was the perfect backdrop for our inaugural vintage. Still wine producers remember 2013 as touch-and-go, with rains coming just as the grapes were approaching ripeness, but for sparkling wine production, the harvest season was a matter of capturing the delicacy and finesse within the very narrow window between the heat of late summer and the rains. Picking was completed on the memorable date of September 11th.

### Winemaking

The Pinot Noir grapes were received in immaculate condition and went directly into a small pneumatic press for light pressing. The juice was naturally settled for two days and racked cleanly, leaving only the faintest pink hint of its Pinot Noir origins. Fermentation was completed in stainless steel to retain the wine's purity and focus. The wine was then left on fermentation lees to build richness and complexity until it was bottled in the late spring of 2014. After being aged sur latte (on their sides) for 4 years, the wine was disgorged with a minuscule 1.5 g/l dosage and left to further age on cork for 3 months before release. The fullness of the vintage and its long aging is exemplified in this exceptional Rosé's interplay of delicate fruit, graceful mousse, and lingering palate.

### Tasting Notes

The first nose brings about intoxicating sandalwood and bread notes with undertones of baking spice that begins to meld with lemon curd, white flower and delicate wild red fruits. Carried through on the palate, these notes make for a wine of incredible complexity and nuance that pleads for further contemplation. The ethereal quality of the bubbles brings grace to the swirling flavors in the glass, and the finish closes on a mix of fruit and yeast derived flavors punctuated by dry, crisp acidity.

Appellation  
**Eola-Amity Hills AVA**

Varietal  
**100% Pinot Noir**

Aging  
**4 years**

Wine Alcohol  
**12%**

Dosage  
**1.5 g/l**

Production  
**180 cases (9lt)**

