

AS SEEN IN APRIL 2020

WINE ENTHUSIAST[®]

BUYING GUIDE

91 points



91 Lytle-Barnett 2013 Blanc de Noir (Eola-Amity Hills). Clean and light, the base wine, all Pinot Noir, was fermented in stainless steel and then finished in the traditional Champenoise method. Though seemingly similar to the rosé from the same vintage, this wine is a bit more simple, with tart apple fruit flavors and a clean, crisp finish. —P.G.

abv: 12%

Price: \$80