



LYTLE · BARNETT VINTAGE 2018 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 dry winter set the stage for a 2018 vintage that was highlighted by a cool spring and a dry summer that was moderate in heat. The vintage experienced a string of nearly 90 days without precipitation. While this did stress the vines, it also created a situation where there was virtually no disease pressure on the grapes. The autumn warmth with cool maritime nights meant that while the grapes ripened beautifully, they also retained much of their acidity making for wines that are both rich and delightfully focused.

Winemaking

The 2018 vintage of showcases two blocks of Chardonnay to complete the blend. Predominantly from the Bieze Vineyard with a single barrel of Zenith Vineyard Chardonnay added to the blend for additional depth. While the vineyards are both 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 and a single stainless-steel barrel to develop complexity of flavors while retaining freshness. The base wines were encouraged to go through a complete malolactic fermentation to bring a pleasing creamy component and gentleness to the palate. The wine was bottled in the spring of 2019 and matured sur latte (on its lees) until disgorging during the spring of 2023. Upon disgorgement, it was decided a small dose of 2 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

The 2018 vintage Lytle-Barnett Blanc de Blancs is pale gold and brilliant in the glass with a generous bead of tiny bubbles. Aromatically, you are greeted with notes of honeysuckle and yellow apple tart that develop into classic scone with pear butter notes as the wine warms and opens up. The first sip tantalizes with toasty notes of baked galette and quince paste. There is a succulent fruit sweetness on the mid-palate that is complimentary to the savory notes that have developed over the years of graceful aging. The persistent lingering finish closes with notes of lemon tart and marzipan and the soft grip of the vintage's natural acidity. The low dosage rate of 2 g/L ensures that the wine finishes crisp and mouthwateringly dry.

Appellation
Eola-Amity Hills AVA

Varietal
100% Chardonnay

Aging
3+ years

Wine Alcohol
12%

Dosage
2 g/l

Production
156 cases

