



## LYTLE · BARNETT VINTAGE 2017 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

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

Chardonnay grapes were hand harvested from a single block in a single vineyard in the Eola-Amity Hills AVA, Bieze Vineyard. This allows for a very thrilling expression of this beautiful high elevation site. The grapes were chilled overnight to allow for a gentle press cycle the next day in a traditional pneumatic press. The block of Clone 76 was vinified in a mix of traditional French oak barrels and stainless steel tank to develop depth and complexity of flavors while retaining an exacting freshness. The different vessels allowing different aspects of the fruit's flavor profile to emerge over the course of the primary fermentation and subsequent élevage, creating a more dynamic and complex end result than a singular fermentation vessel would. The wine was bottled in the spring of 2018 and matured sur latte (on its lees) until disgorging during the spring of 2022. Upon disgorgement, it was decided a small dose of 3.5 g/L would bring perfect balance and mid-palate weight to the youthful intensity of the wine. The wine was aged on cork a few months after disgorgement before its release to allow the dosage to integrate and the wine to relax.

### Tasting Notes

Pale straw in the glass leads with a delicate nose reminiscent of white flowers, nectarine blossom, pie dough and a hint of vanilla cream. The palate is invigorated with fragile finespun bubbles that coax out flavors of Granny Smith apples, lemon zest, oyster shell, and bee's wax. As the wine warms slightly, notes of peach and pastry dough fill in the mid-palate, but are constantly underpinned by a crisp mineral saline acidity. The palate closes very cleanly with just a memory of the flavors past.

Appellation <b>Willamette Valley</b>	Varietal <b>100% Chardonnay</b>
Aging <b>3+ years</b>	Wine Alcohol <b>12%</b>
Dosage <b>3.5 g/l</b>	Production <b>100 cases (9lt)</b>

