



LYTLE · BARNETT VINTAGE 2016 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

2016 was another in a string of warm and delightful Oregon vintages. The growing season started with a bounty of fruit provided from a good set on the vines allowing us to precisely choose the level of cropping we wanted for our wines. The warm, dry season set us up for a very clean, ripe harvest. This is reflected in the intensity of the wines. At pick, we saw fruit in pristine condition allowing us to easily craft a stellar vintage wine.

Winemaking

Chardonnay grapes were hand harvested from two different vineyards in the Willamette Valley. They were chilled overnight to allow for a gentle press cycle the next day in a traditional pneumatic press. The different blocks of Clone 76 and Clone 352 Chardonnay were vinified separately in a mix of traditional French oak barrels, stainless steel 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 2017 and matured *sur latte* (on its lees) until disgorging during the winter of 2020. 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 for an additional 6 months after disgorgement before its release to allow the dosage to integrate and the wine to relax.

Tasting Notes

This pale golden straw colored wine presents with a complex nose layered with a delicate flinty minerality, a subtle wet stone note, and mingled notes of tangerine, corn silk, vanilla cream and teak. The palate is alive with intense bubbles carrying primary flavors of lemon custard, quince paste, verbena, and white tea. As the palate opens, more yeast derived notes of brioche and golden delicious apple present. This is underpinned by a pervasive salinity tying together the palate. As the wine finishes on a focused acidity, a clean and elegant yeast note persists.

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

