



LYTLE · BARNETT VINTAGE 2017 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

The 2017 vintage started out looking like a drastically different season than the 2016 vintage. There was a spring that never really seemed to come. Cool, but dry well into July, the weather rapidly shifted gears and transformed into a great fruit ripening season. With the sparkling grapes coming in well before the light rains of later September, we count this vintage as one of pristine clarity and focus as opposed to the greater weight brought on by warmer season the previous few vintages.

Winemaking

Chardonnay and Pinot Noir grapes were hand harvested from two different vineyards in the Eola-Amity Hills AVA. The different blocks of clone 76 and clone 95 Chardonnay each were vinified separately, as were the Pinot Noir clones - Pommard and Mariafeld. The fermentations occurred in a mix of traditional neutral French oak barrels and stainless steel barrels to develop depth and complexity of flavors while retaining an exacting freshness. The final blend on the wine was comprised of 70% Pinot Noir and 30% Chardonnay. Minimal amounts of malolactic fermentation were allowed to occur spontaneously in a further effort to allow a more complex flavor profile to emerge. The wine was bottled in the spring of 2018 and matured sur latte (on its lees) until disgorging in March of 2023. It was decided a small dose of 2.5 g/L would bring perfect balance and mid-palate weight to the joyful acidity 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 2017 vintage of the Lytle-Barnett Brut Rosé is a lovely coral pink hue with a generous and lasting mousse. This wine is defined by its freshness and fruitfulness. Notes of berry cheesecake and caramel apple pervade the nose being backed by just a hint of a graham crumble. The palate is all fresh strawberries with a dollop of fresh cream. There is the tart green apple tension and the clarity of standing in a bright sunshine drenched field in early spring. The luscious acidity follows through the palate to the finish making for an extremely compelling wine that will hold its own as an aperitif or as a compliment to a rich Asian inspired cuisine.

Appellation
Eola-Amity Hills AVA

Aging
3 years

Dosage
2.5 g/l

Varietal
70% Pinot Noir 30% Chardonnay

Wine Alcohol
12%

Production
317 cases (9lt)

