



LYTLE · BARNETT

2018 BRUT

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

Taking the classic varietals of both Champagne and Oregon's Willamette Valley--Chardonnay and Pinot Noir-- to build this vintage Brut starts from a selection from all of our vineyards. The hand-picked grapes from the various blocks were chilled overnight to allow for a gentle press cycle the next day in a traditional pneumatic press. The lots were then fermented separately and aged in either French oak barrels or stainless steel drums. Adding to the diversity, malolactic fermentation was promoted in a portion of lots to build another layer of complexity and soften the mid-palate attack. Ultimately, as with all of the Lytle-Barnett Brut, the art is in the blending choices. Fine tuning and selecting the lots that work together most harmoniously, we settled on a blend of 67% Pinot Noir and 33% Chardonnay. The wine was bottled in the spring of 2019 and allowed to age sur latte (on its lees in the bottle) until disgorging and finishing in October of 2024. Upon disgorgement, it was decided a small dose of 5.5 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 year after disgorgement before its release to allow the dosage to integrate and the wine to relax.

Tasting Notes

The 2018 vintage of the Lytle-Barnett Brut appears in the glass with a palest straw color and amazing transparency and seemingly never-ending gentle bubbles. The first nose of the wine is that of an Alpen meadow, sunlight on white flowers and talc. The deeper notes of the wine express white peach, pastry dough, ginger candy and bundt cake with a vanilla icing. On the palate, we see a slight derivation from the nose with notes of honey crisp apples, pie crust, and lemon bars culminating with notes of marcona almonds and fresh baked apple pie. These flavors are brought to the fore by a string of persistent and tiny bubbles that are long lasting, but never aggressive in their expression. Time has tempered their enthusiasm and has brought out their elegance. The summation of the wine is one that nimbly blends its core elements into a complete presentation that is forward and refreshing, while retaining great complexity and persistent length.



Appellation	Varietal
Eola-Amity Hills AVA	67% Pinot Noir 33% Chardonnay
Aging	Wine Alcohol
5 years	13%
Dosage	Production
5.5 g/l	325 cases