



# LYTLE · BARNETT

## 2018 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

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 Rosé 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 Rosés, the art is in the blending choices. Fine tuning and selecting the lots that work together most harmoniously, we settled on a blend of 70% Pinot Noir and 30% Chardonnay. The wine was bottled in April 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 gentle dose of 7 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 six months after disgorgement before its release to allow the dosage to integrate and the wine to relax.

### Tasting Notes

Like a fading autumn sunset, the fine copper pink of this Brut Rosé is evocative in the glass. The nose is clean and pure with notes of shortbread, dried strawberries, pear crisp with oatmeal crumble and even a hint of rose petals. Complexity and purity walk a delicate line. The first taste is wild and alive, rich with dark fruit notes, yet bright and bracing with its acidity. The palate is plum compote and raspberry coulis swirling on a wave of tiny bubbles that dart across your tongue and settle on a backdrop of fine French patisserie. The finish is so delicate and refined that it practically begs for the next sip. The combination of power and verve in this 2018 Brut Rosé ensures that it will not disappoint upon release and it will only develop into something greater with time in the cellar.



Appellation	Varietal
Eola-Amity Hills AVA	70% Pinot Noir 30% Chardonnay
Aging	Wine Alcohol
5 years	13%
Dosage	Production
7 g/l	242 cases