



LYTLE · BARNETT



BRUT



See

Tiny bubbles which bring grace to the swirling flavors in the glass.

Smell

Undertones of baking spice with lemon curd, white flower, and delicate wild red fruits.

Taste

A mix of fruit and yeast-derived flavors punctuated by dry, crisp acidity.

THE DETAILS

VINTAGE 2017 | 95 points & Editor's Choice, Wine Enthusiast

VINTAGE NOTES The 2017 vintage allowed for a long slow maturation of flavors in the wine grape unhindered by damaging rains or wilting heat. This allowed for preservation of acidity with intense flavors, a notable sparkling vintage by any estimation.

VARIETAL 70% Pinot Noir
30% Chardonnay

APPELLATION Eola-Amity Hills

DOSAGE 6 g/L

PRODUCTION 270 cases

DATE ENJOYED

We are excited to share SIPI, an interactive AI tasting room experience in your home! Open your bottle of Brut and follow the prompts for a truly unique experience.

