



LYTLE · BARNETT



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EOLA-AMITY HILLS
BRUT ROSÉ
VINTAGE 2017

BRUT ROSÉ



See

A beautiful color hue, perfectly described as very soft, very pink, and very bright.

Smell

Strawberry and raspberry notes mingle overtly with bread notes and light floral tones.

Taste

Tiny bubbles carry notes of red fruit with clean acidity at the end of a long stylish finish.

THE DETAILS

VINTAGE 2017 | 92 points James Suckling

VINTAGE NOTES The 2017 vintage allowed for a long slow maturation of flavors in the wine grapes 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 2-3 g/L

PRODUCTION 317 cases

DATE ENJOYED

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

