



LYTLE · BARNETT

BRUT ROSÉ SAIGNÉE



See

A delicate rose gold hue with generous and persistent bubbles.

Smell

Fresh red fruits leap from the glass: strawberries, rose petals, eucalyptus and hints of pastry and cream.

Taste

Strong notes of strawberry shortcake, raspberry sorbet, and the elusive rose petals carry through on the long palate.

THE DETAILS

VINTAGE

Vintage 2018; Mild dry winter, cool spring, dry summer with moderate heat

WINEMAKER NOTES

The Saignée style of sparkling wine is between Brut and Brut Rosé. Saignée (French for “bleeding”) involves making rosé by bleeding off a portion of juice from red grape skins after they’ve had brief contact. Pinot Noir grapes are foot-trodden and left to cold soak for two days to extract the perfect color and flavors without fermenting. They were then pressed off their skins and vinified separately in traditional French oak barrels to develop depth and complexity, moving beyond their fruit driven characters.

VARIETAL

80% Pinot Noir
20% Chardonnay

APPELLATION Eola-Amity Hills

DOSAGE

4 g/L

PRODUCTION 125 cases

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

