



## LYTLE · BARNETT VINTAGE 2018 BLANC DE NOIRS

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 meant that the single block of Mariafeld Pinot Noir for this bottling would be picked relatively early on September 10<sup>th</sup> allowing while still allowing for plenty of flavor development in the grapes.

### Winemaking

The 2018 vintage uses a single block of Mariafeld clone of Pinot Noir from the Bieze Vineyard in the Eola-Amity Hills AVA of Oregon's Willamette Valley. The grapes were chilled overnight to allow for a gentle press cycle the next day in a traditional pneumatic press. The Pinot Noir juice was vinified separately in a mix of traditional French oak barrels and stainless steel barrels to develop depth and complexity of flavors while retaining an exacting freshness. The wine was bottled in the spring of 2019 and matured sur latte (on its lees) until disgorging during the spring of 2022. A dosage of 2 g/L brings perfect balance and mid-palate weight to the youthful intensity of the wine. The wine was aged on cork for an additional 6 months after disgorgement.

### Tasting Notes

The 2018 vintage is pale gold tinged with lime in the glass. The delicate aromas of biga, pears and Fuji apple skins build in the glass. Delicate floral notes of wisteria and jasmine are almost lost at the edges. These delicate aromatics are contrasted against an exuberant palate bursting with bright clean flavors of lime curd, crumble topped apple pie, quince paste, lemon zest, and ripe starfruit. The flavors are complimented and elevated by the exceptionally fine bead of the wine. This Blanc de Noirs finishes on a broad textured and slightly more savory note of biscuit dough. The low dosage rate of 2 g/L ensures that the wine finishes crisp and mouthwateringly dry.



Appellation <b>Eola-Amity Hills AVA</b>	Varietal <b>100% Pinot Noir</b>
Aging <b>4 years</b>	Wine Alcohol <b>12%</b>
Dosage <b>1.5 g/l</b>	Production <b>180 cases (9lt)</b>