LYTLE·BARNETT

Andy Lytle founded **Lytle-Barnett** in 2013 as a sparkling wine house dedicated to Willamette Valley terroir and the rigor of Method Oregon standards. Oregon's iconic maker of bubbles, Andrew Davis, applies the exact specifications of vintage-bottled French Champagne in combination with the spirit of adventure found only in Oregon's Willamette Valley. The resulting wines celebrate a passion for exemplary craftsmanship and steadfast belief in Oregon's emergence as a world-class sparkling wine region.

VINTAGE

An unusually warm, dry winter set the stage for 2020, giving way to a cool spring and a summer that stayed dry and moderate in heat. The lack of moisture stressed the vines enough to all but eliminate disease pressure — yet rather than concentrating into a powerful fruit profile, the season drew toward softer flavors and a more savory character. Warm autumn temperatures brought an early-September harvest, with ample flavor development and restrained sugars. The result is a wine of savory depth and quiet balance — structured, focused, and complete.

WINEMAKING

The Lytle-Barnett Blanc de Blancs draws from four blocks across three Eola-Amity Hills vineyards — Bieze for minerality and crisp fruit, old-vine, self-rooted Zenith for texture and depth, and estate-grown Anahata for youthful purity. Each block brings a distinct weight and flavor profile; together they build a Chardonnay base of real complexity. After an overnight cold settle, the fruit moves to a traditional pneumatic press for a gentle cycle. Lots ferment separately in French oak, stainless steel, and tank, each vessel drawing out a different facet of the fruit. Partial malolactic fermentation lends a creamy quality to the palate without compromising freshness. Following spring bottling, the wine ages en tirage for several years before disgorgement, when a minimal dosage balances its intensity against mid-palate weight. A final stretch on cork allows full integration before release.

VINTAGE 2020

BLANC DE BLANCS

Luminous pale straw in the glass, with a fine, precise mousse — bubbles at once youthful and delicate. The nose opens with a subdued primary freshness of Asian pear, nectarine, and white peach, paired with more classic, yeast-derived undertones that deepen to reveal notes of lime custard, toasted white bread, and marzipan. The palate echoes that balance of fruit and complexity: crisp golden apple and lemon meringue pie chased by oats and warm flatbread. Pleasing acidity draws it to a clean and endlessly beguiling finish.

APPELLATION	Eola-Amity Hills Willamette Valley
VINEYARDS	Anahata Vineyard Bieze Vineyard Zenith Vineyard
VARIETAL COMPOSITION	100% Estate Grown Chardonnay
HARVEST DATE	September 7, 9 & 14, 2020
BOTTLING	March 2021
EN TIRAGE	5 years
DOSAGE	5 g/L
DISGORGEMENT	March 30, 2026
ALCOHOL	12.0%
PRODUCTION	500 cases

LIVE CERTIFIED SUSTAINABLE

METHOD OREGON

The Method Oregon mark represents one of the most rigorous standards in the world for traditional method sparkling production. Learn more at **methodoregon.com**

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