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 2021 opened dry and cool, with nearly all of its moisture arriving at flowering. The cool spring gave way to a decidedly hot summer with no rain in sight, one of the driest growing seasons on record. Heat spikes under heat dome conditions shut the vines down several times, delaying development and pushing picking dates later than expected. The constant stress produced smaller clusters, though with no disease pressure to speak of. Conditions like these can bring shrivel and cooked flavors, but that is not what the vintage gave: big fruit expression with great balance and even a bit of grace.

WINEMAKING The 2021 "Le Mélangeur" is the expression of a single site: the venerable Willakenzie Vineyard in the Yamhill-Carlton AVA. The vines were nearly 35 years old at harvest, among the oldest Pinot Meunier in Oregon, and their age brings strength, density, and balance to the wine. Hand-picked fruit was chilled overnight to allow a gentle press cycle the following day in a traditional pneumatic press, delicately drawing out the graceful fruit notes without phenolics, color, or excessive varietal character. The single lot was vinified primarily in traditional French oak barrels, with a minority component in stainless steel barrels, developing secondary complexity beyond the fruit-driven characteristics. A very small amount of malolactic fermentation softened the palate and added nuance without costing the wine its hallmark freshness. Bottled in spring 2022, the wine aged sur latte until disgorgement in spring 2026. The weight of the mid-palate prompted a low dosage of 3.5 g/L to accentuate the crisp finish and bring length. It rested four months on cork before release, allowing the dosage to integrate.

VINTAGE 2021

'LE MÉLANGEUR'

PINOT MEUNIER

This is a wine with far more to say than its quietly pale straw hue would imply. It practically explodes from the glass with starfruit, lime curd, peach rings, raspberry coulis, and a hint of sea air. On the palate, a gentle cascade of tiny bubbles tries to temper the flavors that follow, but there is no stopping this wine. Nectarine galette and Malt-O-Meal fill out a massive mid-palate that dances with lively acidity before finishing on fresh summer plum. Old vines telling a bold story of their time in the ground — no need for blending here.

APPELLATION	Yamhill-Carlton AVA
VINEYARD	Willakenzie Vineyard
VARIETAL COMPOSITION	100% Estate Grown Pinot Meunier
HARVEST DATE	September 1, 2021
BOTTLING	March 2022
EN TIRAGE	4 years
DOSAGE	3.5 g/L
DISGORGEMENT	April 2026
ALCOHOL	12.5%
PRODUCTION	187 cases

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METHOD OREGON

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