



2016 Evolution Chardonnay

VINTAGE: 2016

APPELLATION: Columbia Valley

GRAPE VARIETIES USED: 95% Chardonnay, 5% Evolution Lucky No. 9 White

TYPE OF FERMENTATION: 100% stainless steel tank

ALCOHOL: 13%

RESIDUAL SUGAR: 4 g/L

DATE BOTTLED: August 2017

APPROXIMATE LIFESPAN IN A PROPER CELLAR: 4-6 years (best within first 1-2 years)

NUMBER OF CASES PRODUCED: 1315

SUGGESTED RETAIL: \$12

WINEMAKER NOTES:

Our 2016 Evolution Chardonnay is crafted with the grapes from the largest growing region in Washington, the Columbia Valley. The lack of a fall or winter during 2015 could notably be the result of one of the warmest vintages on record, 2016. Despite the start of the season with heat, June bounced back to resemble the normal temperatures of the season. The heat of the 2016 vintage led to a large crop. With little to no rain in the Columbia Valley, irrigation is required to ensure the vines thrive. Wines from the Columbia Valley tend to have minimal vintage variation because of the acute attention wine growers in the region have with irrigation systems in place. Despite the challenges of growing in the Columbia Valley, this region always produces fantastic wines.

TASTING NOTES:

We love chardonnay. It's versatile, friendly to the most healthy - and most decadent - of foods, and comes in so many different styles. Our 2016 Evolution Chardonnay is anything but buttery, decidedly not oak-y and refreshes like summertime sprinklers. Our winemaking team crafted a chardonnay in the style they'd like to drink themselves. It pairs with our favorite chicken curries, or when you're craving fish and chips - just for the halibut, a Pacific Northwest Favorite. Dangerously floral, thanks to a splash of Evolution Lucky No. 9 White, and fruit-driven with a crisp finish. This bottle of chardonnay makes enjoying a young chardonnay wine so easy to drink and share.