



## 2016 Evolution Pinot Noir

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**VINTAGE:** 2016

**APPELLATION:** 100% Willamette Valley AVA

**GRAPE VARIETIES USED:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 3.4 g/L

**LENGTH AND TYPE OF AGING:** 100% stainless steel aged with oak staves

**DATE BOTTLED:** March 2017

**BOTTLE AGING PRIOR TO RELEASE:** 9 months

**LIFESPAN IN A PROPER CELLAR:** 5-7 years

**NUMBER OF CASES PRODUCED:** 3,824 cases

**SUGGESTED RETAIL:** \$20

**VINTAGE SUMMARY:** Every growing season in the northern Willamette Valley is different and in our 45th growing year at Sokol Blosser we saw something very special: our earliest bloom on record. While we had bud break later in 2016 than we had in 2015, the warm weather in April and May progressed the vine growth enough to push up bloom. You can just about set your clock from the time of bloom to the first day of harvest...100 days. When we had bloom on May 20th (Mid-June is more typical for the start of bloom) we could see that August 28th would be the start of harvest. An August start date is not scary, it just is what mother nature gives you. We all took our summer vacations in July and were ready to go by mid-August so we could bring in some fruit for our sparkling wine programs on August 19th. It was not an especially dry year as we got our typical dump of rain during the winter of 15/16, and even had some wet weather during our early bloom in May/June which ended up destroying a lot of the clusters. The destruction of some of the crop during flowering was a good thing as mother nature has been giving us big crops for the past few years (2013-2014-2015) and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain during bloom we had a very dry summer with some heat spikes at the end of July and August (It was 100F on August 28th), and this produced fruit clean of mildew and rot. In fact, it was the cleanest I have ever seen fruit come into the winery. Cleaner than the clean-fruit years of 2014 and 2015. The pinot noir came in a touch lighter than our crop estimates but not by much: 2-3 tons an acre on everything. We were very happy with the quality of the fruit and think this will be a very good quality vintage. As far as this being a hot year: it was. Our growing degree day accumulation in 2016 was over 2700 degree days which was less than 2015 (2974), but much higher than our average of around 2200-2300 growing degree days. I hear the last four years of warm growing seasons (2013-2014-2015-2016) will give us a more normal growing season in 2017. And if you believe that then I've got a bride to sell you!

**WINEMAKER NOTES:** Evolution Pinot Noir is produced to be an easy "drink now" wine at a young age. This wine captures and highlights the delicate and pure fruit characteristics unique to pinot noir. We ferment with yeasts that amplify and encourage the development of this varietal. To capture and showcase this elegant fruit profile, Evolution is both fermented and aged in stainless steel. In addition to preserving the bright fruit, we also want to stabilize the distinct red-purple color, enhance mouthfeel and develop structure; this is where the importance of oak comes in to winemaking. To strike this balance we utilized a small yet impactful amount of



oak staves submerged in the stainless steel tanks for 2-3 months during aging. We taste throughout the aging period to determine when the impact of the staves has reached its critical point and then we pull the staves out and blend the finished wine.

Ripe fruit, acid, approachability, and satisfaction all come together in the 2016 Evolution Pinot Noir. This wine exhibits aromas and flavors of bright red and jammy fruit characteristics, black cherry and a hint of toasty oak. In the nose, this food friendly pinot noir expresses notes of chocolate covered cherries, black plums, and baking spice. The mouthfeel is round and rich at first sip with some good tannins which soften with acidity in its long finish. Pairs wonderfully with wood-fire pizza or Thanksgiving roasted turkey.