



Evolution Lucky No. 9, 19th Edition

VINTAGE: Non-vintage dated

APPELLATION: American

GRAPE VARIETIES USED: White Riesling, Pinot Gris, Semillon, Müller-Thurgau, Gewürztraminer, Muscat Canelli, Chardonnay, Early Muscat

TYPE OF FERMENTATION: 100% stainless steel tank

ALCOHOL: 12.0%

RESIDUAL SUGAR: 1.0%

DATE BOTTLED: Spring 2015

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

SUGGESTED RETAIL: \$15

WINEMAKER NOTES: Our goal is to make a wine that appears effortless – easy drinking, relaxing – but in reality is quite complex. Producing a proprietary blend like Evolution is a combination of art and science. Winemaker Emeritus Russ Rosner says, “In over twenty years of winemaking this is by far the hardest wine I’ve had to make. It’s like mixing nine different colors of paint and trying to end up with a rainbow instead of a muddy brown.” Winemaker Alex Sokol Blosser continues the tradition of Evolution Lucky No. 9 – making it easy-to-drink and food-friendly – through careful selection of quality fruit and blending together with the winemaking team.

TASTING NOTES: Evolution Lucky No. 9 is both complex and approachable, with an intensely aromatic and flavorful blend of white varietals that create a wine with depth of interest and versatility in pairing. Spicy and floral on the nose, this wine is lush and tropical on the palate, with a soft and round sweetness that is tempered by a burst of citrus, leaving the finish clean and crisp. We may dare to say that Evolution goes with just about anything, but especially shines when sipped alongside Thai curry, Tandoori chicken, spicy tuna rolls, or a poolside on a hot summer day.