



## Evolution Brut Sparkling, 4<sup>th</sup> Edition

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**VINTAGE:** Non-Vintage

**BRAND:** Evolution

**TYPE:** Méthode Traditionelle

**APPELLATION:** American

**ALCOHOL:** 11.5%

**TA:** 7.9 g/L

**PH:** 3.15

**DOSAGE:** 8g/L (Brut)

**VARIETALS USED:** Semillon, Müller-Thurgau, White Riesling, Pinot Gris, Gewurztraminer, Early Muscat, Chardonnay

**NUMBER OF CASES PRODUCED:** ~4,500 cases

**SUGGESTED RETAIL:** \$20

### **WINEMAKER SUMMARY & TASTING NOTES:**

The great sparkling wines of the world are blends or as the French would say, “Assemblage,” of multiple grape varietals, from multiple vintages, with different oak treatments, and differing levels of malolactic fermentation. These wines are blended to make a complex sparkling wine that matches the taste profile desired by the winemaking team. With this in mind, we have thought for many years that Evolution would make an amazing base wine for the production of a true, méthode traditionnelle, sparkling wine. So, here it is.

With the foundation of Evolution White in mind we have created another dimension in the Evolution line up. We have taken the same varietals that we know make a fantastic white wine but have harvested, processed and fermented them with sparkling wine production in mind. We then blended these special wines into a single interesting base wine, put it into bottle and added a little more yeast for another fermentation in the bottle. This fermentation results in the beautiful bubbles we look forward to in opening and sharing a sparkling wine. After fermentation in bottle is complete we open each bottle, put a little splash of sweetness in to create a balanced wine, put a cork in the bottle and send it on its way to be enjoyed by everyone. This Evolution Sparkling is designated as a Brut level of sweetness. It comes across as dry due to the bubbles and acidity in the finished wine, making a vibrant wine that dances on the palate. This sparkling wine expresses aromatics of apricot, green apple, Bosc pear, with hints of white peach and citrus. The mouth feel is slightly creamy from the secondary fermentation in the bottle, with a light flintiness. Dry on the pallet, it finishes crisp and clean.