

Evolution Brut Sparkling

méthode traditionnelle

Aromatics of apricot and green apple, with hints of white peach and citrus. Dry on the palate, and finishes crisp. Pairs perfectly with a wide array of food, from popcorn to cedar plank salmon and eggs benedict.



THE
EVOLUTION of
CELEBRATION

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SPARKLING

evolutionwine.com

FROM
OREGON WITH



SOKOL BLOSSER WINERY

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