



Evolution Lucky No. 9, 22nd Edition

VINTAGE: Non-vintage dated

APPELLATION: American

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

TYPE OF FERMENTATION: 100% stainless steel tank

ALCOHOL: 12.0%

RESIDUAL SUGAR: 5.2 g/L

DATE BOTTLED: Summer 2018

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

NUMBER OF CASES PRODUCED: 13,700 cases

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 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.