



# 2017 Evolution Pinot Noir

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**VINTAGE:** 2017  
**APPELLATION:** 100% Willamette Valley AVA  
**GRAPE VARIETIES USED:** 100% Pinot Noir

**ALCOHOL:** 13.5%  
**RESIDUAL SUGAR:** 4 g/L

**DATE BOTTLED:** May 2018

**NUMBER OF CASES PRODUCED:** 21,100 cases  
**SUGGESTED RETAIL:** \$20

## **VINTAGE SUMMARY:**

It was a dark and stormy night.....and that was just the first day of 2017! Yes, 2017 started out like a number of Oregon vintages have started out: cold, wet, and rainy. In fact, to start out 2017 we had snow. Snow shut down the winery for a number of days in January and this cold weather foretold a cool spring which followed. Bud break was late in relation to the past 5 years (late April instead of early April), but more normal when you look at our 40+ growing seasons. The cool, wet weather was not to last, and the heat volcano erupted in Mid-June to the tune of 95°F! Thanks to the wonderful deluge of wet weather in the winter and spring of 2017 our vines were able to handle the scorching hot summer that was 2017. It was the AC summer of lovin' in Oregon. We had AC but the vines did not. Our underground barrel cellar reached temps that we have never seen before (in the 70s) and the expanding wine pushed some bungs out. When we started harvest right after Labor Day, the temps were still up to the high 90s for our sparkling picks.

The heat volcano was mostly finished on September 17th when we started to bring in our pinot noir. Picking in mid to late September is more in the normal range for harvest. The cool spring helped push harvest out, but the hot summer helped make sure the grapes were ready to go with little delay. The harvest was not too compressed because we did have a few rain events which helped break up the harvest. We picked over a 6-week time period, which is a week or so longer than normal due to the rain events. The crop was huge, but it was ripe, and very clean which bodes well for quality. In fact, the crop was one of the largest we have seen since 2014. Long hours in the cellar to bring all the fruit in, and not a lot of family time during September and October.

## **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.

## **Fermentation/Aging:**

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.

**Tasting Notes:**

Ripe fruit, acid, approachability, and satisfaction all come together in the 2017 Evolution Pinot Noir. This wine exhibits aromas and flavors of bright red and jammy fruit characteristics, pie cherry and a hint of toasty oak. In the nose, this food friendly pinot noir expresses notes of chocolate covered cherries, rose petal, and a hint of 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.