

## Evolution Brut Sparkling, 6<sup>th</sup> Edition

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**Vintage:** Non-Vintage  
**Appellation:** American  
**Type:** Méthode Traditionelle

**Varietals used:** White Riesling, Semillon, Pinot Gris, Müller-Thurgau, Early Muscat, Chardonnay

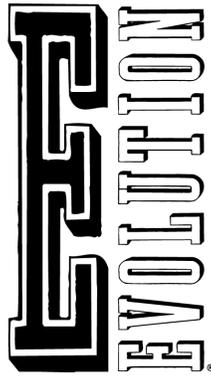
**Alcohol:** 12%  
**Dosage:** 14g/L (Brut)

**Number of Cases Produced:** 1,500 cases

**SUGGESTED RETAIL:** \$20

### VINTAGE SUMMARY:

Every growing season in the northern Willamette Valley is different and in our 45th growing year at Sokol Blosser we saw something very special: our earliest bloom on record. While we had bud break later in 2016 than we had in 2015, the warm weather in April and May progressed the vine growth enough to push up bloom. You can just about set your clock from the time of bloom to the first day of harvest...100 days. When we had bloom on May 20th (Mid-June is more typical for the start of bloom) we could see that August 28th would be the start of harvest. An August start date is not scary, it just is what mother nature gives you. We all took our summer vacations in July and were ready to go by mid-August so we could bring in some fruit for our sparkling wine programs on August 19th. It was not an especially dry year as we got our typical dump of rain during the winter of 15/16, and even had some wet weather during our early bloom in May/June which ended up destroying a lot of the clusters. The destruction of some of the crop during flowering was a good thing as mother nature has been giving us big crops for the past few years (2013-2014-2015) and getting a more normal crop load (2-3 tons an acre) was welcomed. After the rain during bloom we had a very dry summer with some heat spikes at the end of July and August (It was 100F on August 28th), and this produced fruit clean of mildew and rot. In fact, it was the cleanest I have ever seen fruit come into the winery. Cleaner than the clean-fruit years of 2014 and 2015. The pinot noir came in a touch lighter than our crop estimates but not by much: 2-3 tons an acre on everything. We were very happy with the quality of the fruit and think this will be a very good quality vintage. As far as this being a hot year: it was. Our growing degree day accumulation in 2016 was over 2700 degree days which was less than 2015 (2974), but much higher than our average of around 2200-2300 growing degree days. I hear the last four years of warm growing seasons (2013-2014-2015-2016) will give us a more normal growing season in 2017. And if you believe that then I've got a bridge to sell you!



**WINEMAKER SUMMARY:**

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.

**TASTING NOTES:**

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 palate, it finishes crisp and clean.