



## 2014 Evolution Pinot Noir

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**VINTAGE:** 2014

**APPELLATION:** 100% Willamette Valley AVA

**GRAPE VARIETIES USED:** 100% Pinot Noir

**ALCOHOL:** 14.0%

**LENGTH AND TYPE OF AGING:** 85% stainless steel aged and 15% neutral oak aged for 5 months

**DATE BOTTLED:** March 2016

**BOTTLE AGING PRIOR TO RELEASE:** 3 months

**LIFESPAN IN A PROPER CELLAR:** 5-7 years

**NUMBER OF CASES PRODUCED:** 6,300 cases

**SUGGESTED RETAIL:** \$20

**VINTAGE SUMMARY:** Like the rest of the world, 2014 was a really warm year in Oregon. On average, the Willamette Valley typically receives around 2200 growing degree days; in 2013, it was 2717 but we hit 2867 in 2014. We had a very dry summer and the nights never really cooled down. It was not hot, and we did not get many days above 95°F but the weather was just warm in the day and warm in the night. Not typical. Rain fall was below normal but not drastically below. We did not turn on the limited irrigation that we have in our top Pinot Blocks as the vines never became water stressed. What did this do to the grapes? Interesting enough, this was the largest crop we have ever seen at Sokol Blosser, and 2014 was our 44th year of winegrowing in the Dundee Hills. Such a large crop can greatly increase disease pressures, but with the dry summer and dry harvest time conditions, the crop came in as clean and disease free as in 2012. What has resulted is a wine with dark color and great intensity.

**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. We ferment with a yeast that extracts and encourages the development of the distinct Pinot Noir characters. To capture and showcase this elegant fruit profile Evolution is both fermented and aged, primarily, in stainless steel and pressed at dryness. In addition to preserving the bright fruit, we also want to stabilize the distinct red-purple color and enhance mouthfeel and develop structure; this is where the importance of oak comes in to winemaking. To strike a balance we have put a small yet impactful amount of French oak staves in the stainless steel tanks for 2-3 months during aging. These staves are strung together and float in the wine. We taste periodically to determine when the impact of the staves has reached its critical point and then we pull the oak staves out.

Fruit and structure, approachability, and satisfaction all come together in this first ever Evolution Pinot Noir. This wine exhibits aromas and flavors of bright red and jammy fruit characteristics. In the nose, this food friendly pinot noir expresses notes of chocolate covered cherries, Thanksgiving cranberry sauce, blackberry and baking spice. The mouthfeel is round at first sip with structure and good tannins and softens with acidity in its long finish. Sense flavors of tart cherry and pomegranate when the pinot noir is enjoyed on its own or enhance flavors with wood-fire pizza or Thanksgiving roasted turkey as a wonderfully paired wine+food experience.