



2015 Evolution Pinot Noir

VINTAGE: 2015

APPELLATION: 100% Willamette Valley AVA

GRAPE VARIETIES USED: 100% Pinot Noir

ALCOHOL: 14.0%

LENGTH AND TYPE OF AGING: 100% stainless steel aged

DATE BOTTLED: March 2016

BOTTLE AGING PRIOR TO RELEASE: 9 months

LIFESPAN IN A PROPER CELLAR: 5-7 years

NUMBER OF CASES PRODUCED: 8,864 cases

SUGGESTED RETAIL: \$20

VINTAGE SUMMARY: 2015 was a year that you truly felt that the earth is heating up. We had record heat growing degree days, almost 3000 (2200-2300 is normal) which helped us rack up the earliest bud break ever, the earliest bloom ever, and one of the earliest harvest dates ever (1992 was earlier...). The months of March and June were the hot ones pushing the vines to have bud break in March (around April 20th is normal), and push up Bloom to start in late May (Late June is normal). What does all this mean? Well, there was a lot of sweating out there in the vineyard, and a lot of thirsty workers and by the end of the season, a lot of thirsty vines. The crop was huge stemming from wonderful weather in June the previous year (this is when the next years fruitfulness in the vine is set), and a lot of fruit thinning was done to ensure that we had enough fermentation space in the cellar. The concern was not whether we could ripen all the fruit, it was if we could actually fit it all in our cellar. While it was another very dry summer, the mildew pressure was high and while we did not get much mildew at Sokol Blosser, we heard about a lot happening in the valley. We started picking for our sparkling program on August 19th (September 3rd in 2014 which was a hot year too), and started bringing in our Pinot Noir for still wine on September 4th (September 9th in 2014). We finished up bringing in fruit on September 22nd which was the day we started harvest in 2012. Crazy Non?!?!? We have never seen a year this hot in Oregon so predicting what the wines will taste like will be a shot in the dark. We've been growing grapes here since 1971, and the one thing that is constant is that every year is different and special. 2015 will be a huge serving of both.

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 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.



Ripe fruit, acid, approachability, and satisfaction all come together in the 2015 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, black plums, and baking spice. The mouthfeel is round and rich at first sip with some good tannins which soften with acidity in its long finish. Sense flavors of black cherry and a hint of toasty oak 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.