



Sokol Blosser

DUNDEE HILLS, OREGON

Est. 1971



The Lighter Side of Sokol Blosser

Evolution White



Evolution White is Sokol Blosser's proprietary blend of nine different white varietals. Sokol Blosser has created something that appears simple — easy drinking, relaxing — but in reality is quite complex. Producing a proprietary blend like Evolution is a combination of art and science. Our Winemaker, Russ Rosner, says, "In over twenty years of winemaking this is by far the hardest wine I've had to make. It's like mixing nine different colors of paint and trying to end up with a rainbow instead of a muddy brown."

It's a lot of hard work but it also takes a little luck to get just the right combination. In this case, the combination includes Pinot Gris, Müller-Thurgau, White Riesling, Semillon, Muscat Canelli, Gewürztraminer, Pinot Blanc, Chardonnay and Sylvaner. The grapes come together and create a flavor greater than the sum of its parts. Wine is made to be consumed with food, and the kind of foods that we're eating today — lighter foods with more complex flavors — need a wine that parallels that complexity.

People always joke around, asking whether Sokol Blosser created this blend on purpose or if they just blended leftovers and it happened to work. That is where Sokol Blosser got the idea of "Luck versus Intention" that is used on the label.

Evolution Red



For years, fans of our Evolution White have been clamoring for us to blend its red companion. Actually, clamoring is putting it nicely. Did they forget, we wondered, the lessons taught in 8th grade science? Evolution takes time. So when the time was right and a wine had evolved which would stand apart from the cluster of existing red blends, we pounced. It was inevitable.

This Syrah-based blend is complex, velvety, juicy and nothing short of exquisite. It's a friend to grilled meats, barbecued chicken, Italian red sauce dishes, pizza, cioppino and even a fine ratatouille. In a nutshell, ERed is the worthy evolution of Evolution and most certainly worth the 13 year wait. Another giant step forward in wine. Pour. Sip. Evolve. Repeat. Like it says on the label... It's about time.

Evolution Sparkling



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 (a blend of nine white wines) 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 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. 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 pallet, it finishes crisp and clean.