

Evolution

By Sokol Blosser

Chardonnay Willamette Valley, 2019

Wine

We love Chardonnay. It's versatile, friendly to the most healthy - and most decadent - of foods, and comes in so many different styles. Our 2019 Evolution Chardonnay is anything but buttery, decidedly not oak-y and refreshes like summertime sprinklers.

Our winemaking team crafted a Chardonnay in the style they'd like to drink themselves. It pairs with our favorite chicken curries, or when you're craving fish and chips - just for the halibut, a Pacific Northwest favorite. Dangerously floral and fruit-driven with a crisp finish. This wine makes it easy to enjoy drinking a young Chardonnay, and even easier to share with friends.

Winemaking

Just like a good first base coach, we are all about the steel! This Chardonnay is fermented and aged in stainless steel tanks to keep the wine crisp and bright!

Vintage

The Willamette Valley saw a mild summer and an even cooler fall. Harvest time came with the added bonus of a few massive rain events, but our vineyard team was on it! Picking was skillfully timed and the fruit came in at just the right moment!

Notes

Radiant and balanced, this wine is bursting with green apple, citrus zest, ripe green melon and white peaches. Just lovely.

Pairings

Popcorn, fried chicken, salads (green, potato, tuna - you name it!), roasted veggies, grilled shrimp, fish & chips, and chicken curry.

Scores

90 points Wine Enthusiast - 2019



APPELLATION

Willamette Valley

VARIETAL

Chardonnay

ALCOHOL BY VOLUME

12.5%

PRODUCTION

3600 Cases

SUGGESTED RETAIL

\$20

