

Evolution

By Sokol Blosser

Chardonnay Willamette Valley, 2021

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 2021 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. 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 went through a long, cool fermentation in stainless steel, and then was aged in (you guessed it!) stainless steel for 4 months, with only the slightest hint of oak and minimal lees contact to keep the wine crisp and bright!

Vintage

2021 was HOT, HOT, HOT! Like triple digits, hide from the sun, you're melting into a puddle hot! September arrived and hit the breaks on ripening with a little rain, letting us bring in perfectly ripe, clean fruit! Huzzah!

Notes

Bright citrus fruit reign supreme, graced by touches of honeysuckle, honeydew, and the cleanest minerality (like licking river rocks, but in the best way).

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

92 points James Suckling - 2019 & 2021



APPELLATION
Willamette Valley

VARIETAL
Chardonnay

ALCOHOL BY VOLUME
13%

PRODUCTION
3,355 Cases

SUGGESTED RETAIL
\$22

