

Evolution

By Sokol Blosser

Chardonnay Willamette Valley 2022

For over 50 years the Sokol Blosser family has been putting passion into bottles at our winery in Oregon. In 1998 we poured that love for wine into Evolution – exceptionally food-friendly wines for exceptional people.

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 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 with a dash of oak for structure. It was then aged in (you guessed it!) stainless steel for three months to get the absolute minimum of lees contact, then two months in neutral oak barrel to keep the wine crisp and bright!

Vintage

2022 had a late start but made up for it by being our 2nd hottest summer on record! Grapes were chilling on the vine so long into October we thought we were going to have to make them Halloween costumes! But the weather stayed nice and dry till the end and we had gorgeous, gorgeous fruit to make gorgeous, gorgeous wines!

Notes

Bright tropical fruit reigns supreme, accompanied by ripe honeydew, and a touch of the cleanest minerality (like licking river rocks, but in the best way). A touch of creaminess on the mid palate but definitely not buttery!

Pairings

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

Scores

2021 - 91 points & Best Buy Wine Enthusiast, 92 points James Suckling



APPELLATION

Willamette Valley

ALCOHOL BY VOLUME

13%

PRODUCTION

612 Cases

SUGGESTED RETAIL

\$22

