



Evolution Brut Sparkling, 8th Edition

Vintage: Non-Vintage

Appellation: American

Type: Méthode Traditionelle

Varietals used: Chardonnay, Riesling, Müller-Thurgau, Early Muscat, Pinot noir

Alcohol: 12%

Dosage: 13g/L (Brut)

Tirage: 12 months (disgorged Fall 2020)

Proper Cellar Lifespan: 5 years

SUGGESTED RETAIL: \$20

WINEMAKER SUMMARY:

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 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 have created another dimension in the Evolution line up. We have taken the some of our favorite aromatic varietals that we know make a fantastic white wine blend but have harvested, processed and fermented them with sparkling wine production in mind. We then took Chardonnay as the backbone and blended these special aromatic 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.