



## 2018 Evolution Pinot Noir

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**VINTAGE:** 2018

**APPELLATION:** 100% Willamette Valley AVA

**GRAPE VARIETIES USED:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 5 g/L

**DATE BOTTLED:** June 2019

**NUMBER OF CASES PRODUCED:** 21,100 cases

**SUGGESTED RETAIL:** \$20

### **VINTAGE SUMMARY:**

The spring of 2018 was warmer than the average over the previous 10 years, and fairly dry. Bud break happened in mid-April and Bloom in early June, which can be a treacherous undertaking as the spring weather can mess up a healthy flowering. A giant hail storm descended on the Dundee Hills in early June, but luckily none of our Sokol Blosser Estate crop was ruined. The summer started like one giant furnace; July was a hot month and we had a lot of above 90 degree days. Just when it seemed like the hot weather would not stop, August came and more moderate weather with it. This helped slow the ripening down, and even cooler weather in September allowed us to let the grapes hang longer, resulting in riper fruit without additional sugar accumulation. The 2018 vintage is our coolest growing season since 2012 and we believe it will be our best vintage since then as well.

### **WINEMAKER NOTES:**

Evolution Pinot Noir is produced to be an easy “drink now” wine at a young age. This wine captures and highlights the delicate and pure fruit characteristics unique to pinot noir.

### **Fermentation/Aging:**

We ferment with yeasts that amplify and encourage the development of this varietal. To capture and showcase this elegant fruit profile, Evolution Pinot Noir is both fermented and aged in stainless steel. In addition to preserving the bright fruit, we also want to stabilize the distinct red-purple color, enhance mouthfeel and develop structure; this is where the importance of oak comes in to winemaking. To strike this balance we utilized a small yet impactful amount of oak staves submerged in the stainless steel tanks for 3 months during aging. We taste throughout the aging period to determine when the impact of the staves has reached its critical point and then we pull the staves out and blend the finished wine.

### **Tasting Notes:**

Ripe fruit, acid, approachability, and satisfaction all come together in the 2018 Evolution Pinot Noir. This wine exhibits aromas and flavors of bright red and jammy fruit characteristics, pie cherry and a hint of toasty oak. In the nose, this food friendly pinot noir expresses notes of chocolate covered cherries, rose petal, and a hint of baking spice. The mouthfeel is round and rich at first sip with some good tannins which soften with acidity in its long finish. Pairs wonderfully with wood-fire pizza or Thanksgiving roasted turkey.