

Evolution by Sokol Blosser

Chardonnay Willamette Valley

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.



Grape varieties Chardonnay

Tasting 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!

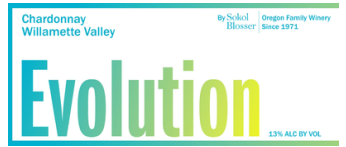
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