

## Evolution by Sokol Blosser

### *Pinot Noir Willamette Valley*

We sought out to evolve Pinot Noir to make it the anytime wine. It's the wine for the imaginative food lover. Evolution Pinot Noir celebrates the any-food occasion. Dangerously juicy and fruit-driven with a sophisticated silk. This bottle of Pinot makes enjoying a young Pinot Noir wine so easy to drink and share. The wine was fermented to dryness over 7-10 days with pump-overs to mix up the magic. The final wine was put down for a seven-month slumber in stainless steel with a touch of oak influence.



**Grape varieties** Pinot Noir

**Alcohol** 13.5%

#### **Tasting notes**

The Willamette Valley never fails to produce beautiful fruit flavors in its Pinot. This wine is packed with bright red fruit flavors, warm baking spices, and a hint of savory mushroom. A foodies delight, this wine pairs with darn near everything! Pumpkin chipotle soup, glazed pork chops, wild mushroom risotto, even a decadent dark chocolate torte!

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Evolution by Sokol Blosser

### *Pinot Noir Willamette Valley*

We sought out to evolve Pinot Noir to make it the anytime wine. It's the wine for the imaginative food lover. Evolution Pinot Noir celebrates the any-food occasion. Dangerously juicy and fruit-driven with a sophisticated silk. This bottle of Pinot makes enjoying a young Pinot Noir wine so easy to drink and share. The wine was fermented to dryness over 7-10 days with pump-overs to mix up the magic. The final wine was put down for a seven-month slumber in stainless steel with a touch of oak influence.



**Grape varieties** Pinot Noir

**Alcohol** 13.5%

#### **Tasting notes**

The Willamette Valley never fails to produce beautiful fruit flavors in its Pinot. This wine is packed with bright red fruit flavors, warm baking spices, and a hint of savory mushroom. A foodies delight, this wine pairs with darn near everything! Pumpkin chipotle soup, glazed pork chops, wild mushroom risotto, even a decadent dark chocolate torte!

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Evolution by Sokol Blosser

### *Pinot Noir Willamette Valley*

We sought out to evolve Pinot Noir to make it the anytime wine. It's the wine for the imaginative food lover. Evolution Pinot Noir celebrates the any-food occasion. Dangerously juicy and fruit-driven with a sophisticated silk. This bottle of Pinot makes enjoying a young Pinot Noir wine so easy to drink and share. The wine was fermented to dryness over 7-10 days with pump-overs to mix up the magic. The final wine was put down for a seven-month slumber in stainless steel with a touch of oak influence.



**Grape varieties** Pinot Noir

**Alcohol** 13.5%

#### **Tasting notes**

The Willamette Valley never fails to produce beautiful fruit flavors in its Pinot. This wine is packed with bright red fruit flavors, warm baking spices, and a hint of savory mushroom. A foodies delight, this wine pairs with darn near everything! Pumpkin chipotle soup, glazed pork chops, wild mushroom risotto, even a decadent dark chocolate torte!

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Evolution by Sokol Blosser

### *Pinot Noir Willamette Valley*

We sought out to evolve Pinot Noir to make it the anytime wine. It's the wine for the imaginative food lover. Evolution Pinot Noir celebrates the any-food occasion. Dangerously juicy and fruit-driven with a sophisticated silk. This bottle of Pinot makes enjoying a young Pinot Noir wine so easy to drink and share. The wine was fermented to dryness over 7-10 days with pump-overs to mix up the magic. The final wine was put down for a seven-month slumber in stainless steel with a touch of oak influence.



**Grape varieties** Pinot Noir

**Alcohol** 13.5%

#### **Tasting notes**

The Willamette Valley never fails to produce beautiful fruit flavors in its Pinot. This wine is packed with bright red fruit flavors, warm baking spices, and a hint of savory mushroom. A foodies delight, this wine pairs with darn near everything! Pumpkin chipotle soup, glazed pork chops, wild mushroom risotto, even a decadent dark chocolate torte!

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)