

Evolution by Sokol Blosser

Riesling

The Riesling grapes used to make this wine are grown in Washington State. Fermented in temperature-controlled stainless-steel tanks.

Grape varieties Riesling

Alcohol 12.5%



Tasting notes

Take in a nose-full of bright tropical fruit, citrus, and a hint of floral! This wine is bursting with mouth watering notes of lychee, lime, pineapple and peach! Pair with stinky cheese, spicy ANYTHING (sushi, curry, Takis and more), luscious sauces, salty snacks, kettle corn, cream cheese and fig spread!

Banville
Wine Merchants

www.banvillewine.com

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