

Wine

Luck? Intention? Evolution Lucky No. 9 White launched the alternative white category two decades ago and remains a classic staple in any wine lover's fridge. With each bottle opened, anticipation heightens until the first drop hits the mouth. It's oh-so-good and refreshing, capturing today's savvy, food-hungry wine drinker.

Winemaking

Press - juice - tank - bam - wine! Wouldn't it be nice if winemaking was that easy? We press our fruit straight to juice and ferment in stainless steel tanks to maintain the bright fruit flavors. We finish fermentation with 8.3g/L of residual sugar, just enough to give it a dash of sweetness.

Vintage

2021 was HOT, HOT, HOT! Like triple digits, hide from the sun, you're melting into a puddle hot! September arrived and hit the breaks on ripening with a little rain, letting us bring in perfectly ripe, clean fruit! Huzzah!

Notes

This wine is *unbelievably* tropical! Immerse yourself in a sea of lychee, pineapple and apricot, scented with lemongrass, elderflower and lime. Bright acidity lingers on the finish to balance with residual sugar.

Pairings

Anything with a kick! Thai curry, chicken Vindaloo, spicy tuna poke, chili lime peanuts, you name it!

90 Points & Top 100 Best Buy Wine Enthusiast - 23rd, 22nd, 20th, and 18th editions!

91 points James Suckling - 2019 and 2020





APPELLATION

88% Columbia Valley 12% Willamette Valley

COMPOSITION

Riesling, Pinot Gris, Muller Thurgau, Semillon, Sauvignon Blanc, Muscat Canelli, Chardonnay, Gewürztraminer

12.0%

PRODUCTION

~25,000 Cases

SUGGESTED RETAIL

\$16

