

# Evolution Lucky No. 9

White Blend, 2019



## ABOUT THE WINE

In 1998, trailblazer Susan Sokol Blosser decided to craft a wine for pairing with Asian fusion cuisine, and the winning blend was a combination of nine white wines. When asked if this was from intention or luck, she jokes it was a bit of both, and aptly named the wine Lucky No. 9. Her children have since refined the blend, while maintaining its award-winning complexity.

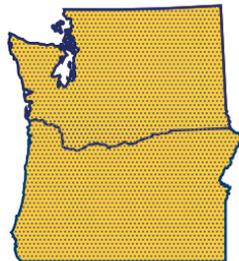


## DID YOU KNOW?

This wine was crafted to pair with Asian fusion cuisine. While the tannins in red wine can make spicy food seem even spicier, the hint of sweetness in this white blend will help soothe your mouth when eating chili-laden dishes.

## ABOUT THE REGION

This wine sourced grapes from Oregon and Washington, and the Pacific Northwest has a damp, chilly climate. It shares some latitudinal lines with Germany, which is probably why grapes like Riesling and Muller-Thurgau, which are used in the blend, thrive in this region.



Pacific Northwest

## AT A GLANCE

**Variety:** White Blend

**Oak:** No oak (stainless steel)

**Vintage:** 2019

**Alcohol:** 12.0%

**Vineyard:** 87% Washington, 13% Oregon

**Farming:** Conventional

To learn more about this wine, visit [blueapron.com/wines/253](https://blueapron.com/wines/253)

## TASTING NOTES

This wine blends aromatic white wines like Early Muscat, Müller-Thurgau, Riesling, and Gewürztraminer with refreshing Pinot Gris and fuller bodied wines like Chardonnay and Semillon. The result is a complex wine with a powerful floral bouquet, lush texture, and a touch of sweetness.

### 1) Look at the Color



Pale yellow

### 2) Swirl & Smell



Pineapple



Lime

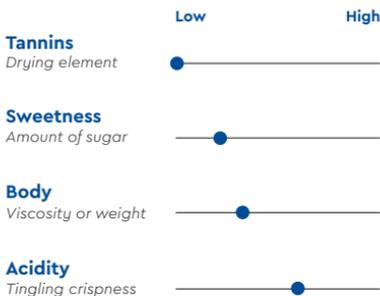


Lemon



Melon

### 3) Taste & Savor



#### TASTING TIP

This wine is slightly off-dry. Notice the luscious texture? That's partially from the residual sugar.

### 4) Pair and enjoy!



Crisp &  
Tropical

#### Match this wine's symbol to a Blue Apron Meal

Crisp and tropical wines are as beautiful and fragrant as your favorite perfume. Look for aromas like lime zest, ripe peach, pineapple, and even jalapeño. Grapes like Riesling and Sauvignon Blanc are full of mouth-watering acidity that make these bottles as refreshing as lemonade.