

# Independent Wine Evaluation

## THE SOMMELIER COMPANY

### 2014 “Dos Ladrones” White Blend, Caduceus Cellars

This is an aromatic, spicy and plush white blend, half Malvasia Bianca and half Chardonnay. The opening impression on the nose is tropical, mostly pineapple—and a touch of lemon. Apricot follows and shows well on the palate, complemented by tart green apple, lychee and white flowers.

A complex mouthfeel—plump and viscous yet vivacious with acidity—and abundant spice and white flowers reminded the panel of classical Alsatian whites. As the wine warms, a base note of roasted chestnut moves in.

There is no perceptible sweetness, and some panelists thought a touch of residual sugar could make sense with the style and bouquet. The 13.8% alcohol is fully integrated. Mouthwatering acid calls for rich, salty food.

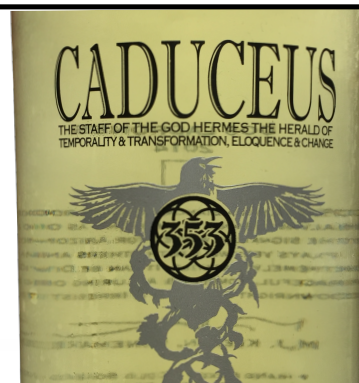
**Complexity:** Above average; shows clear fruit aromas and less well defined representatives from the rest of the spectrum; the finish is long

**Balance:** Good; alcohol is unobtrusive; acidity seems to fall on the high side, but without any problems; nose-palate-finish integrity is impressive

**Intensity:** High; flavorful and vivid, more so on the palate than the nose

**Character:** Memorably spicy and gregarious, with some exotic aromas

**Typicity:** Highly typical of Malvasia and Old World-style Chardonnay



**Appellation:** Cochise County, Arizona

**Vintage:** 2014

**Composition:** Malvasia Bianca, Chardonnay

**Alcohol:** 13.8%

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Lemon yellow, youthful clear and brilliant

**Floral and Fruit:** White flowers, apricot, pineapple, lemon, lychee, green apple

**Spice, Herbal, Vegetal:** Allspice

**Oak, Earth and Other:** Roasted chestnut, faint oak spice

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 6/10

— Balance: 7/10

— Intensity: 8/10

#### Stage 2: Non-Blind

— Character: 7/10

— Typicity: 8/10

# SCORE: 91

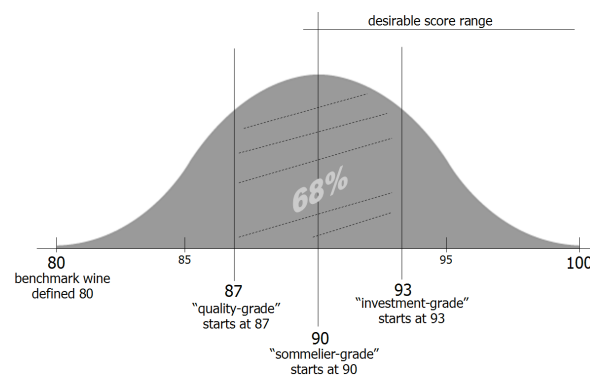


Tasting conducted March 23, 2016

Lead Evaluator, Adam Edmondson, CSW

Principal, Jörn Kleinhans, CSW

### EVALUATION MODEL:



**METHODOLOGY DISCLOSURE:** Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.