

Independent Wine Evaluation

2015 Pinot Noir, Earth Song Vineyards

Brimming over with sumptuous red fruit, fragrant orange peel, plum, leather and warm potpourri spices—this lightly-colored Pinot brings more to the table than it lets on. As per normal, perceived sweetness, acid and alcohol shift over the life of the bottle, and early on it comes across a touch sweet; yet once on its feet, it becomes clear the supple body is a sturdy canvas for vivid flavor.

The window of optimal enjoyment is long. We found balance and other virtues to be at their joint peak after one and before three hours. A long development arc and later the lack of any problems from acid—even accomplished Pinots are vulnerable to tartness with long exposure—impress over the evening.

Safely serve it with traditional pairings, or take advantage of the round body and vivacity of flavor to experiment with heavier fare or enjoy it on its own.

Complexity: Shows a broad range of distinctive aromas and flavors

Balance: Good on the whole; shows best if let to breath for an hour first

Intensity: Persistently expressive on nose and palate across several hours

Character: Youthful and glowing, yet layered and deep; softly feminine, yet audacious and animated; conveys a unique and memorable personality

Typicity: Strong varietal typicity, of a kind with quality Oregon Pinots

THE SOMMELIER COMPANY



Appellation: Oregon

Vintage: 2015

Composition: Pinot Noir

Alcohol: 13.5%

Release Price: \$28

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear and bright; light garnet with an orangish brick or coral rim

Fruit and Floral: Raspberry, orange peel, cherry, plum, orange blossom perfume

Spice, Herbal, Vegetal: Clove, cinnamon, warm potpourri spices

Oak, Earth and Other: Lambskin leather, hazelnut, chestnut, oak spice

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 7/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 8/10

SCORE: 92

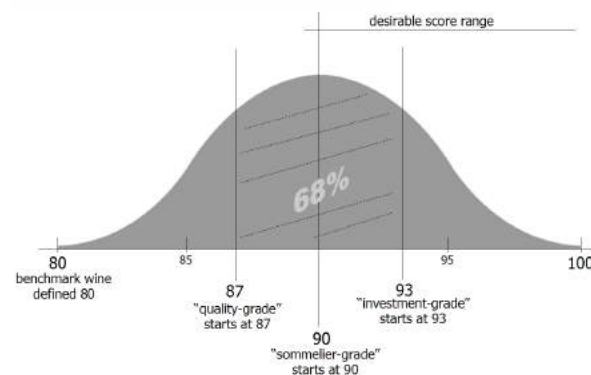


Tasting conducted December 1, 2017

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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.