

Independent Wine Evaluation

2016 Pinot Gris, Earth Song Vineyards

Refreshing, aromatic and lightly sweet, this Oregon Pinot Gris bursts with lychee, lemon zest and white peach. Other fruit impressions span the gamut from cool citrus to ripe tropical fruits. Fresh flowers, soft spices and a honeyed character make it a safe choice for fans of Alsatian or Germanic whites, as these typical qualities transcend any New World differences in style.

There is excellent integrity of aroma and flavor, from nose to palate to finish, though with significantly greater expressiveness on the palate than the nose. There is vigor from acid, balanced with just the right amount of sweetness to make it a perfect pairing with spicy Eastern cuisine. A pleasantly bitter kick from a soapy note bridges the palate with a long floral finish. Fine chalky minerals add structure. The 13% alcohol is virtually imperceptible.

As with any off-dry wine, this is best served a touch colder than other whites. We recommend it with food, but it is substantial enough to enjoy alone, too.

Complexity: Shows a satisfying variety of fruits, flowers and nutty spices
Balance: Acidity is just right, offset by light sweetness; alcohol is integrated
Intensity: Expressive, especially at first, and more so on palate than nose
Character: Soft and round with zesty flavor and acidic energy; charming
Typicity: A good representative of its grape variety and growing region

THE SOMMELIER COMPANY



Appellation: Oregon
Vintage: 2016
Composition: Pinot Gris
Alcohol: 13%
Release Price: \$18

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear, pale lemon yellow

Fruit and Floral: Lychee, white peach, lemon zest, yellow apple, melon, acacia

Spice, Herbal, Vegetal: Nutmeg, hints of other soft baking spices

Oak, Earth and Other: Almond, honey, chalky minerals

RESULTS:

Stage 1: Blind Tasting

- Complexity: 6/10
- Balance: 8/10
- Intensity: 7/10

Stage 2: Non-Blind

- Character: 6/10
- Typicity: 8/10

SCORE: 91

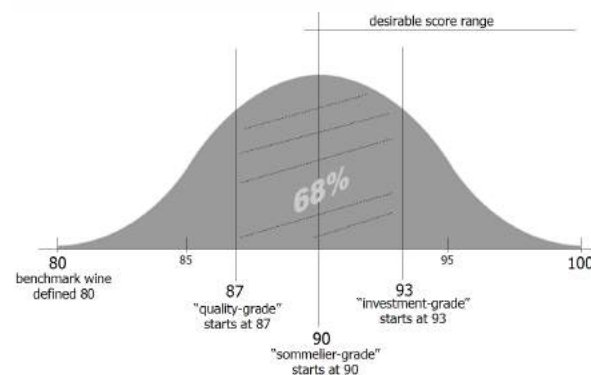


Tasting conducted November 22, 2017

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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.