

# Independent Wine Evaluation

## 2012 "Sancha" Tempranillo, Caduceus Cellars

This wine is complex from the beginning, with soft leather, black cherry, raspberry jam, dried tobacco, and a light touch of vanilla on the finish.

After half an hour of development, rich fruit is complemented by oak spice and orange blossom. Leather evolves into roasted meat and teriyaki. After an hour, green herbs cycle in, backed by abundant eucalyptus and anise. Rose petal, moist earth and malt round out the complexity of the nose.

The tannins build on the palate but are ripe and medium-grained, making for a velvety, luxurious mouthfeel. The acidity adds zest and cleanliness to the sumptuous, rich fruit palate. The 13.8% alcohol stands perfectly in the background, well clear of the long finish. Just a few years of aging have already given considerable integration to all elements of the wine.

**Complexity:** Good; well populated with clear and distinct aromas

**Balance:** Good; the structural components are nicely folded in together; tannins would support additional aging; strong nose-to-palate integration

**Intensity:** High; a radiantly expressive nose, palate and finish

**Character:** A clean, complex dinner wine supportive of age and analysis

**Typicity:** Provides what is expected of a high quality Tempranillo

## THE SOMMELIER COMPANY



**Appellation:** Cochise County, Arizona

**Vintage:** 2012

**Composition:** Tempranillo

**Alcohol:** 13.8%

**Release Price:** \$60

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Deep ruby; youthful; extracted center with water on the rim

**Floral and Fruit:** Black cherry, raspberry jam, orange blossom, rose petal

**Spice, Herbal, Vegetal:** Eucalyptus, fresh green herbs, anise, menthol

**Oak, Earth and Other:** Leather, roasted meat, teriyaki, oak spice, cedar, dried tobacco leaves, malt, vanilla

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 8/10

— Intensity: 7/10

#### Stage 2: Non-Blind

— Character: 7/10

— Typicity: 7/10

# SCORE: 92

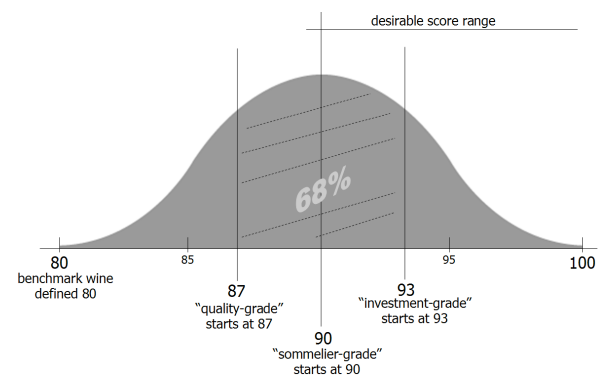


Tasting conducted May 7, 2016

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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.