

Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2012 Amor Fati Syrah, Rob Murray Vineyards, Santa Maria Valley

This wine combines a medium body with ample acidity and soft tannins for an intense and powerful flavor experience nonetheless compatible with food. Its medium plus alcohol was perceived to be a notch higher than it is, however.

Concentrated and ripe dark and red fruit notes dominate the early nose of the wine. The aromas on the nose dissipate from the glass more quickly than do the flavors on the palate, but they develop beautifully in the bottle over an hour and a half, gaining complexity, depth and seriousness. Strong licorice and menthol lift the fruit and introduce a rich blend of herbs, spices, onion and roasted meats.

The wine achieves the white pepper, floral and roasted notes of a Northern Rhone syrah; the sweet aromas, eucalyptus and baked ham of Australian shiraz; but in the end the ripe and concentrated fruits reveal a highly typical California syrah.

Complexity: High, more so on the palate, and over the course of two hours.

Balance: Harmonious acid/tannin structure with high nose-palate integrity; the palate-finish integrity suffers slightly from heat, but stands above average.

Intensity: A great virtue of this wine is that its flavors leap from the glass.

Character: Above average, for its exceptional herbal and spice notes.

Typicity: Expresses high grape and regional typicity.



Appellation: Santa Maria Valley

Vintage: 2012

Composition: Syrah

Alcohol: 14.7%

Retail Release Price: \$42

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Youthful, brilliant ruby and purple with stained tears

Floral and Fruit: Concentrated raspberry, blackberry jam, cassis, black cherry, blueberry pie, lilacs, lavender, potpourri

Spice, Herbal and Vegetal: White pepper, green onion, radish, onion powder, licorice, clove, menthol, eucalyptus, medicinal herbs

Oak, Earth and Meat: Leather, sweet vanilla, baked ham, lardon, crispy bacon

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 7/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 6/10

— Typicity: 9/10

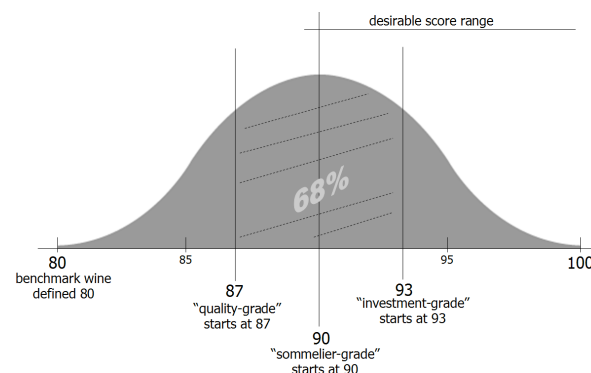
SCORE: 92



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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.