

# Independent Wine Evaluation

## “No. 1” Blanc de Blancs, Foyt Family Wines

This is a fruit-driven, expressive blanc de blancs with fine beads and a soft, mouth-filling mousse. There is almost no yeast flavor, yet there is the silky texture of a wine left on the lees, seamless and fitted with soft bass notes of toffee, beeswax and just a slight hint of butter.

The crisp freshness and saline minerals make it a perfect pairing with light sea food, green garden herbs, and anything buttered and salty or served in a cream sauce and in need of an acidic counterpoint.

**Complexity:** Good; shows a broader than average spectrum of fruits, from tart citrus to sweet tropical flavors, with complex secondary notes  
**Balance:** Very good; just the right level of perceptible acid, balanced by creamy mouthfeel; well-concealed alcohol and a long, sunset-like finish  
**Expressiveness:** Light on the nose with explosive flavor on the palate  
**Character:** Energetic, fruity and bold—with balance, finesse, delicacy  
**Typicity:** Shows characteristically crisp, tart Chardonnay flavors of a Champagne, but with tropical fruit and a ripeness-based body that points to its Napa terroir; little yeast flavor for a blanc de blancs

## THE SOMMELIER COMPANY



**Appellation:** Napa Valley AVA

**Vintage:** Non-Vintage

**Composition:** Chardonnay

**Alcohol:** 12.9%

**Release Price:** \$58

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Straw yellow and gold with a fine mousse

**Fruit, Floral:** Green apple, lemon, lime, kiwi, pineapple, apricot

**Spice, Herbal, Vegetal:** None

**Oak, Earth, Other:** Toffee, beeswax, butter, minerals

### RESULTS:

#### Stage 1: Blind Tasting

- Complexity: 7/10
- Balance: 8/10
- Expressiveness: 8/10

#### Stage 2: Non-Blind

- Character: 7/10
- Typicity: 8/10

# SCORE: 93

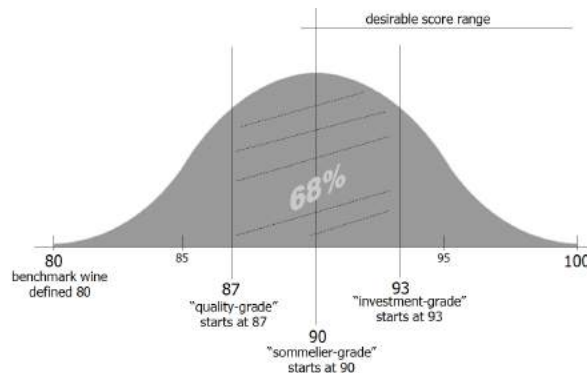


Tasting conducted February 24, 2018

Lead Evaluator, Adam Edmonson, 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.