

# Independent Wine Evaluation

## SOMMELIER CAPITAL ADVISORS

### 2014 No. 67 Chardonnay, Los Carneros, Foyt Family Wines

This is a refreshing, cool-weather chardonnay with thoughtful treatment in oak. The nose begins with green apple, apricot, pear, honeysuckle and white rose—in a soft blanket of toffee, butter, and vanilla.

With time, citrus notes of lemon and lime shine. Dry grass, honey, toast and butterscotch add to the bouquet. The palate is softened by butter, but also shows chalky minerality, with mixed baking spices and a touch of mint on the finish. Development in the bottle consists in an arc toward more citrus flavor and higher perceived acidity over time.

Notable are the wine's toffee-butter oak notes, consistency of notes from palate to finish, a long-lasting finish, and the intensity of its citric notes. Some may find the acidity taxing without food; we thought it an ideal match for pan-seared Chilean sea bass in lemon-butter sauce.

**Complexity:** Good complexity, especially on the oak side, and on the nose

**Balance:** Perceived acidity is on the high side; integrity, nose to finish, is high

**Intensity:** High; aromas and flavors are lively, will pair with well-seasoned foods

**Character:** Memorable for sweet and buttery oak notes, offset by citric acidity

**Typicity:** Typical cool-weather chardonnay, representative of Carneros



**Appellation:** Los Carneros, Sonoma County

**Vintage:** 2014

**Composition:** Chardonnay

**Alcohol:** 14.5%

**Release Price:** \$30

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Pale lemon yellow/gold with beige highlights, fully clear

**Floral and Fruit:** White rose, honeysuckle, green apple, apricot, pear, lemon, lime

**Spice, Herbal and Vegetal:** Hints of mixed baking spices, a touch of mint

**Oak, Earth and Other:** Toffee, butter, vanilla, honey, dry grass, chalk, toast, butterscotch

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 6/10

— Balance: 7/10

— Intensity: 8/10

#### Stage 2: Non-Blind

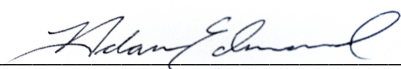
— Character: 6/10

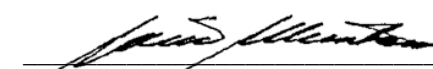
— Typicity: 8/10

# SCORE: 91

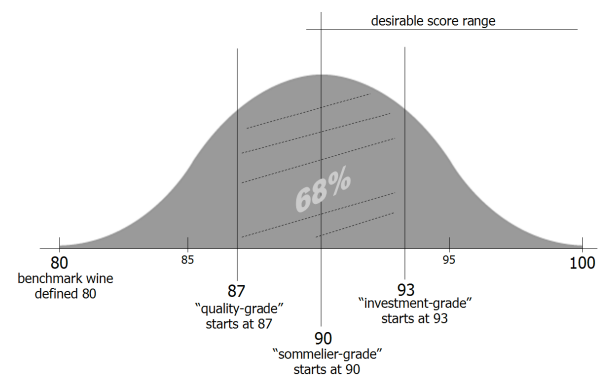


Tasting conducted November 23, 2015

  
Lead Evaluator, Adam Edmondson, 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.