

Independent Wine Evaluation

2013 "Nagual del Judith" Tempranillo, Caduceus Cellars

This wine is deceptively reticent. The first sip is angular, simple and tightfisted, but it develops into something velvety, complex and expressive. In many wines oxygen exposure drives in new aromas that pivot and shift the bouquet in all directions throughout the evening. This wine is more determinate: it starts in broad impressionistic strokes what it paints out later in florid, clear detail.

Once opened, the nose is juicy, sweet, concentrated and brilliant: red and black cherry, fresh berries, plum, and refreshing menthol. After about an hour, sweet clove, herbal tea, and cedar support the fruit. Later, delicate aromas of orange blossom, sage, mint and anise fill in the gamut. The wine peaks after three hours with a tremendous integration between the nose and the palate, and wraps up with brown sugar, leather, coffee. The tannins are firm and protrude into the finish a bit, but should integrate well with age.

While still young, this wine will need time to unfold. If you can't spend three hours tasting it (recommended), try letting it breathe for an hour first.

Complexity: High; a panoply of fruit and herbs with distinct tertiary notes
Balance: Good; acid and alcohol are in balance, tannins stand out in 2016
Intensity: High; the nose is just slightly behind the palate in expressiveness
Character: Powerful and lush, but nonetheless complicated; truly memorable
Typicity: Clearly Tempranillo; richer and easier on oak and alcohol than Spain

THE SOMMELIER COMPANY



Appellation: Merkin Vineyard, Yavapai County, Arizona

Vintage: 2013

Composition: Tempranillo

Alcohol: 13.3%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby; youthful; extracted center with water on the rim
Floral and Fruit: Orange blossom, red cherry, black cherry, red berries, plum
Spice, Herbal, Vegetal: Menthol, sweet clove, herbal tea, anise, sage, mint
Oak, Earth and Other: Cedar mulch, leather, coffee, brown sugar

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10
— Balance: 7/10
— Intensity: 8/10

Stage 2: Non-Blind

— Character: 8/10
— Typicity: 8/10

SCORE: 93

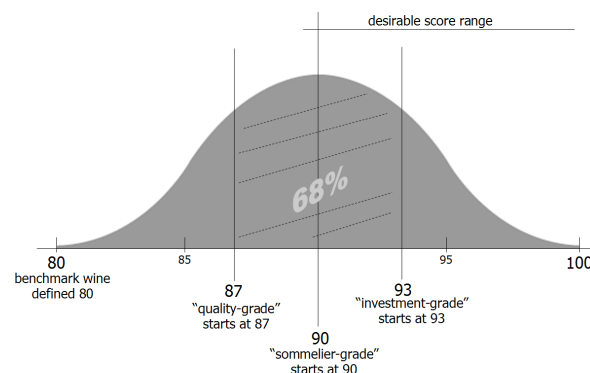


Tasting conducted March 9, 2016

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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.