

Independent Wine Evaluation

THE SOMMELIER COMPANY

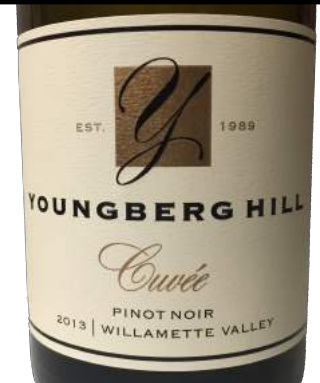
2013 Cuvée Pinot Noir, Youngberg Hill

With a complex fruit, floral and herbal bouquet, this is quintessentially elegant and fascinating Oregon Pinot Noir. Stewed red fruits on the first impression evolved into strawberry jam, rhubarb pie, tart black cherry and orange zest. Fresh red rose and clove were buoyed by lively menthol.

After half an hour, clay and subtle black olive lent earth to the nose. At two hours, the wine reached its peak of complexity and integration, expressing more rich raspberry, orange blossom, anise and mint. The palate showed medium-minus body, chalky texture, and a pleasant balance of fruit and bitterness (think orange marmalade). The finish was a radiant sunset.

In summary, this is a highly floral and herbal Pinot Noir with typical red fruits, some unique tertiary notes, and rare complexity and endurance.

Complexity: High complexity; a satisfying variety of clear aromas
Balance: High; acidity is lively but in balance; alcohol is well integrated
Intensity: Good intensity from nose to palate to finish, especially with time
Character: Intricate and dignified, but also quite fresh and lighthearted
Typicity: Very high typicity for Pinot Noir and Willamette Valley



Appellation: Willamette Valley

Vintage: 2013

Composition: Pinot Noir

Alcohol: 13%

Release Price: \$35

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Pale ruby with brick highlights; brilliant with a clear rim

Floral and Fruit: Red rose, orange blossom, strawberry jam, rhubarb pie, black cherry, raspberry, orange zest, pomegranate

Spice, Herbal, Vegetal: Menthol, bitter clove, dried herbs, anise, mint

Oak, Earth and Other: Black olive, clay, brown sugar

RESULTS:

Stage 1: Blind Tasting

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

Stage 2: Non-Blind

- Character: 8/10
- Typicity: 9/10

SCORE: 93

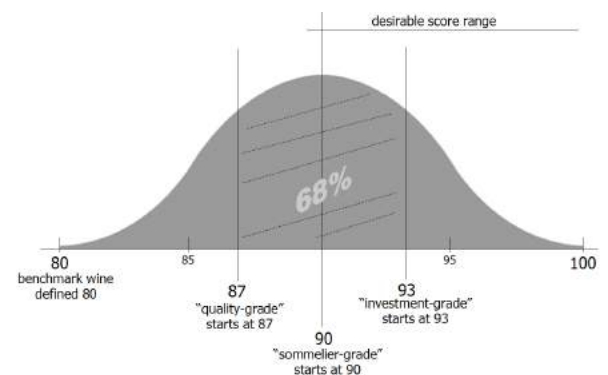


Tasting conducted March 3, 2016

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.