

# Independent Wine Evaluation

## 2013 Syrah, Slippery Slope Vineyard—Upper, End of the Road Winery

Fresh, feminine and luxurious, this Ventura County Syrah is a study in integration, roundness and endurance in the glass. The first impression on the nose is rich cherry-cassis foreshadowing darker fruits, a tightly-wound bundle of menthol and fresh herbs, and a touch of leather. The palate is mouthwatering, plump and lightly layered with ripe, fine tannins.

The nose and palate are remarkably consistent over time, but the fruit does become darker, the herbal notes soften, and the leather is elaborated into honey baked ham and teriyaki. After two hours, the wine continues to improve in integration and complexity, with hints of white pepper, dried herbs, richer fruit, and a layer of brown sugar-vanilla.

Intense in flavor but untouched by alcoholic heat, this wine is a perfect mate for light roasted meats, duck, and other typical Syrah pairings.

**Complexity:** Good; not its core virtue, but it certainly held our attention

**Balance:** Very good; highly integrated with no rough edges; even-keeled

**Intensity:** Good on the nose and palate; steady, moderated, food-friendly

**Character:** More typical than distinctive; reliable, fresh, clean, well-made

**Typicity:** Fits the bill for a fruit-driven but temperate New World Syrah

# THE SOMMELIER COMPANY



**Appellation:** Ventura County

**Vintage:** 2013

**Composition:** Syrah

**Alcohol:** 13.8%

**Release Price:** \$35

## VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Ruby-purple, opaque and slightly clouded center; transparent rim

**Fruit and Floral:** Dark cherry, cassis, blackberry

**Spice, Herbal, Vegetal:** Menthol, eucalyptus, anise, white pepper

**Oak, Earth and Other:** Leather, teriyaki, honey baked ham, brown sugar, vanilla

## RESULTS:

### Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 8/10

— Intensity: 7/10

### Stage 2: Non-Blind

— Character: 6/10

— Typicity: 7/10

# SCORE: 92

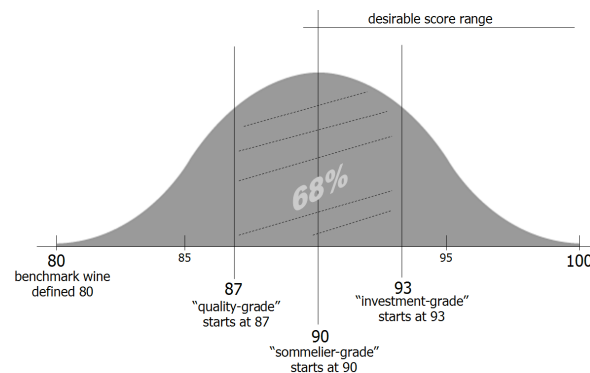


Tasting conducted July 20, 2016

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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.