

Independent Wine Evaluation

2014 "Lei Li" Nebbiolo Rosé, Caduceus Cellars

This is a perfumy, clean and citric rosé of Nebbiolo. The body is substantial and welcoming, and well cut through by crisp acid and a tinge of menthol.

On the palate, fleshy peach makes up the background. In the foreground perfume, rose, sour cherry, tart red fruit, and lemon are abundant. Bitter herbs merge into the floral and fruit bouquet to proffer an alluring but none-too-sensual (more dignified and august) feminine character.

There is sufficient tannin to give the wine structure without building in the mouth. The 13.5% alcohol is integrated and virtually undetectable. The acid seems to be medium-plus and lends the wine juiciness and zest.

Complexity: Above average; there is a structured, layered quality to the flavors of the wine; some are undifferentiated and not fully distinctive notes

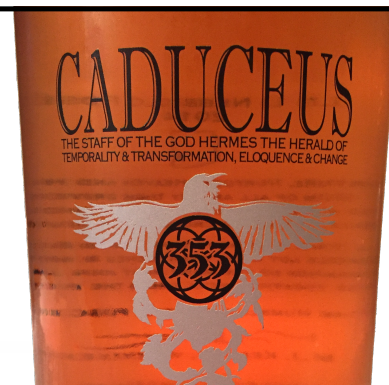
Balance: Good; alcohol and (minimal) tannins are integrated; perceived acidity is high but not a problem; nose, palate and finish are consistent

Intensity: High; very expressive, and especially vivid on the palate

Character: Floral, tart and bitter notes in concert are intriguing

Typicity: A typically floral Nebbiolo, though rosés are rare

THE SOMMELIER COMPANY



Appellation: Graham County, Arizona

Vintage: 2014

Composition: Nebbiolo

Alcohol: 13.5%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Peach to light salmon color; clear and brilliant with a watery rim

Floral and Fruit: Perfume, rose, lemon, sour cherry, peach, tart red fruit

Spice, Herbal, Vegetal: Bitter herbs, hints of mixed dried spices

Oak, Earth and Other: Faint oak spice

RESULTS:

Stage 1: Blind Tasting

— Complexity: 6/10

— Balance: 7/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 7/10

SCORE: 91

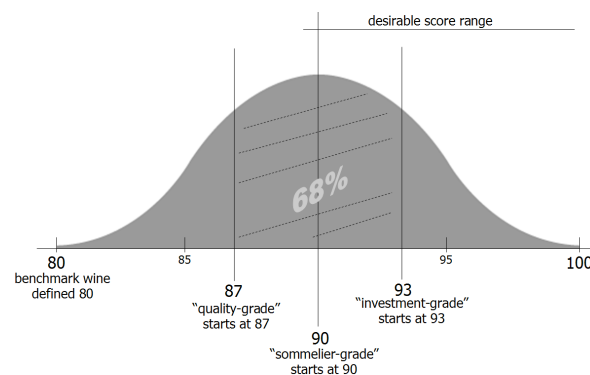


Tasting conducted March 20, 2016

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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.