

Independent Wine Evaluation

THE SOMMELIER COMPANY

2015 No. 61 Pinot Noir, Sonoma Coast, Foyt Family Wines

This is a light-footed, feminine Pinot Noir, nonetheless rich and round, with plush red fruit flavor that fits the palate like a hand in a glove: maraschino and red cherry, dried blueberry, fresh strawberry and pomegranate. The first impression also shows baking spice, mint and perfume.

With thirty minutes open, the fruit flavors become more distinct from one another, and the wine shows incredible integrity of nose, palate and finish. Its elegance and finesse are Burgundy-esque, but with none of the earth or animal character; it is all about integrated fruit, spice and floral notes.

Elevated acidity, well-hidden alcohol and a very smooth palate make it easy to drink. The wine is expressive, but nonetheless best enjoyed with food. The balance is well-stricken between New and Old World styles.

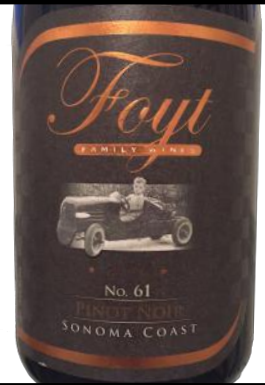
Complexity: Good, with emphasis on fruit, spice and floral character; no earth or animal flavors are prominent now, but may develop with cellaring

Balance: High; especially impressive integrity of nose, palate and finish

Intensity: Good; flavorful, with a long finish, but in no sense overblown

Character: Youthful, plush, feminine, sophisticated, and easy to drink

Typicity: High varietal and regional typicity, with Old World finesse



Appellation: Sonoma Coast

Vintage: 2015

Composition: Pinot Noir

Alcohol: 13.5%

Release Price: \$40

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Youthful; light ruby with pink highlights and a transparent rim

Fruit and Floral: Maraschino cherry, red cherry, dried blueberry, fresh strawberry, pomegranate, orange zest, roses, perfume, potpourri

Spice, Herbal and Vegetal: Baking spice, mint, spiced orange

RESULTS:

Stage 1: Blind Tasting

—Complexity: 7/10

—Balance: 8/10

—Intensity: 7/10

Stage 2: Non-Blind

—Character: 6/10

—Typicity: 8/10

SCORE: 92

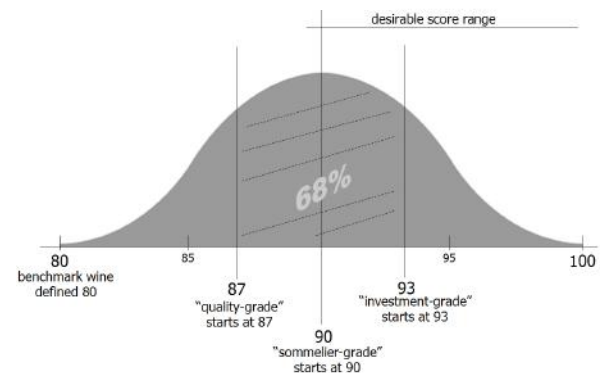


Tasting conducted November 27, 2016

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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.