

# Independent Wine Evaluation

## 2012 Pinot Noir, Bayliss-Bower Vineyard, Ghost Hill Cellars

This is a complex, balanced and plush Oregon Pinot Noir. The fruit is cherry and strawberry with brambly and candied aspects, though the fruit is not the central focus of the wine: its evolving earth, leather and spice notes are—complemented at various times throughout the tasting by roasted and meaty flavors, wet hay, herbal tea and perfume.

The feminine character and texture of the wine are the largest part of its appeal. The aromas call to mind a drizzly morning walk through the forest. They are ethereal, suggestive, and tucked into a velvety tapestry. Delicate fruit, leather, mushroom, eucalyptus, anise, potting soil, orange blossom, and brown sugar integrate beautifully over the course of several hours.

**Complexity:** High; a diverse blend of seductive aromas and flavors

**Balance:** Very high; alcohol and acidity are tightly integrated, the finish is long and clean, and the integrity of nose, palate and finish are laudable

**Intensity:** Good; the nose and palate are expressive, but the palate is more so; the wine manages to be sumptuous without losing delicacy

**Character:** An earthy, alluring Pinot Noir, rich in feminine personality

**Typicity:** Clearly a Pinot Noir, more Burgundian than New World in style

## THE SOMMELIER COMPANY



**Appellation:** Yamhill-Carlton District AVA, Oregon

**Vintage:** 2012

**Composition:** Pinot Noir

**Alcohol:** 13.5%

**Release Price:** \$42

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Ruby and slightly cloudy with a watery rim and brick rim variation

**Fruit and Floral:** Cherry, strawberry, candied fruit, perfume, orange blossom

**Spice, Herbal and Vegetal:** Eucalyptus, anise, sweet spices, herbal tea

**Oak, Earth and Other:** Leather, potting soil, meat, hay, brown sugar

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 9/10

— Intensity: 7/10

#### Stage 2: Non-Blind

— Character: 8/10

— Typicity: 7/10

# SCORE: 94

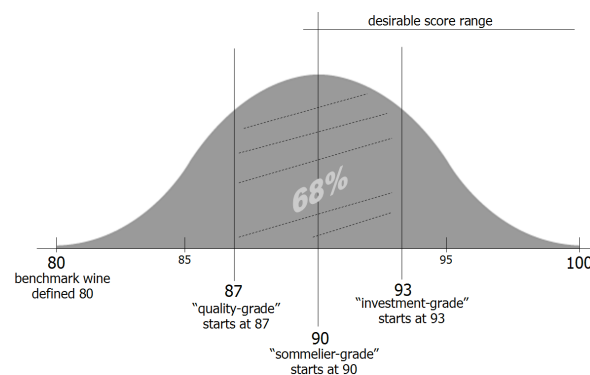


Tasting conducted March 31, 2016

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.