

Independent Wine Evaluation

2014 "Le Cortigiane Oneste" Red Blend, Caduceus Cellars

A counterintuitive coming-together of Barbera and Merlot, this wine presents utterly Italian aromas over a round, fleshy Merlot body. Strawberry jam, orange peel, red plum, oak spice, dried herbs and brown sugar are steady in presence. Soft spices, roasted sesame seed, cocoa, leather, and chestnut aromas unfold over hours of exposure. On the finish, clay dust and copper contribute earthy, rustic character. Fully open, these aromas weave a smooth, tight tapestry.

Seeming medium-minus acid makes for a calm, weighty palate with flavors painted in wide, semi-impressionistic strokes. In analyzing the wine, there are few conspicuous "handles" to grab onto; everything about it is symmetrical and even, with a feeling of depth, suggesting a puzzle for an undistracted consumer. The tannin is light, fine and ripe, and does not build on the palate. The 13.7% alcohol works undetected in support of a linear, sunset-like finish.

Complexity: Shows a broad variety of aromas and flavors with varying clarity

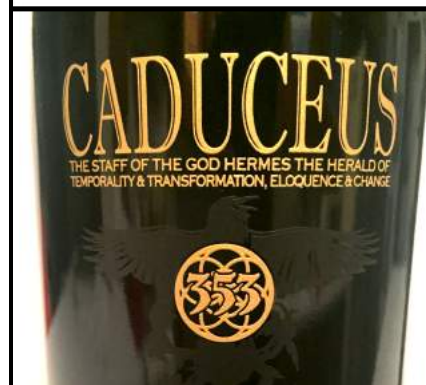
Balance: Alcohol and tannin are integrated; perceived acid is medium-minus; a notably rounded and polished mouthfeel contributes to the sense of symmetry

Intensity: Highly expressive, from the nose impression through to the finish

Character: Intricate, feminine, spicy and youthful; with time, sumptuous

Typicity: Good varietal typicity; leads with a classic Barbera nose; several typical Merlot notes follow but recede behind an overall Italian character

THE SOMMELIER COMPANY



Appellation: Cochise County, Arizona

Vintage: 2014

Composition: 50% Barbera, 50% Merlot

Alcohol: 13.7%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Ruby-garnet with brick highlights; bright and mostly clear

Fruit and Floral: Strawberry jam, red plum, black cherry, tomato, orange peel, raspberry, fresh rose

Spice, Herbal, Vegetal: Mint, sage, cinnamon, roasted sesame seed, tomato leaf

Oak, Earth, Other: Copper, clay, brown sugar, chestnut, cocoa, suede

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 7/10

— Intensity: 8/10

Stage 2: Non-Blind

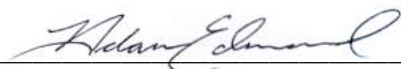
— Character: 8/10

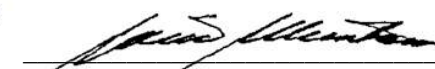
— Typicity: 7/10

SCORE: 92

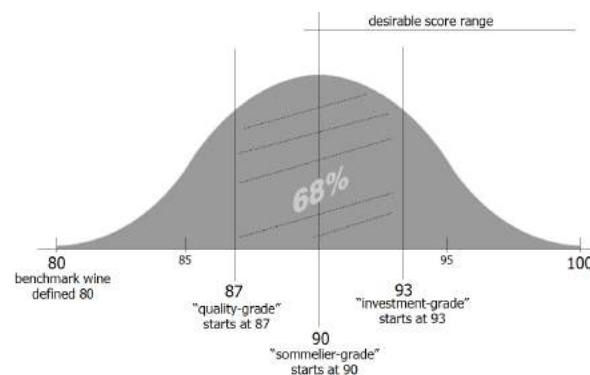


Tasting conducted November 27, 2017


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.