

# Independent Wine Evaluation

## 2016 Chardonnay, Los Carneros, Meadowcroft Wines

Clean, refreshing and elegant, this Chardonnay is slightly neutral in the early going, but subdued oak impressions and a sophisticated fruit palate develop with time and temperature. Ripe banana peel and pear firm up into green apple, lemon and lime with creamy layer of roasted nuts, followed on the finish by fresh lemongrass and subtle perfume.

The wine does not change quickly or much over an evening—though early questions as to whether it saw oak were answered by a delicate butterscotch-coconut in the second hour. Its punchy acid and medium-plus alcohol maintain impressive balance all evening and require food.

**Complexity:** Its flavors are sufficiently varied and dimensional, but complexity is not the highlight or the point of this elegant Chardonnay

**Balance:** The 14.5% alcohol is well concealed, equalized by bold acid

**Expressiveness:** The palate is quite energetic; the nose is less intense

**Character:** Clean, refined, uncomplicated; at once vibrant and creamy

**Typicity:** A sound representative of its kind: an elegant Chardonnay made with restraint, expressing the foggy coolness of Carneros

## THE SOMMELIER COMPANY



**Appellation:** Los Carneros  
AVA, Sonoma County

**Vintage:** 2016

**Composition:** Chardonnay

**Alcohol:** 14.5%

**Release Price:** \$30

## VISUAL, AROMATIC AND FLAVOR

**Appearance:** Pale lemon-gold; very light, clear and bright

**Fruit, Floral:** Banana, pear, Meyer lemon, green apple, lime zest, perfume

**Spice, Herbal, Vegetal:** Lemongrass

**Oak, Earth, Other:** Almond, hazelnut, dried coconut, butterscotch

## RESULTS:

### Stage 1: Blind Tasting

— Complexity: 6/10

— Balance: 7/10

— Expressiveness: 8/10

### Stage 2: Non-Blind

— Character: 6/10

— Typicity: 8/10

# SCORE: 91

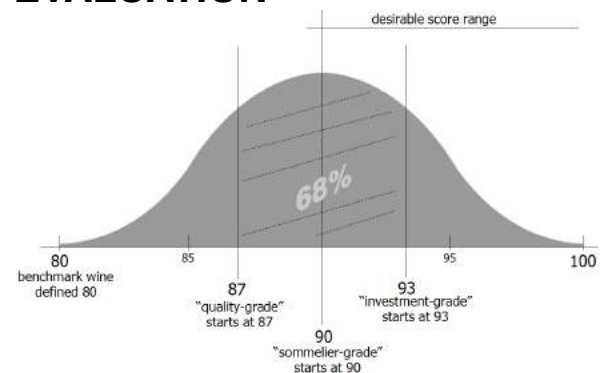


Tasting conducted January 14, 2018

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## EVALUATION



**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.