

# Independent Wine Evaluation

## 2015 "Airavata" Garnacha, Caduceus Cellars

On first impression, this is a subdued, perfumy wine with friendly red fruit and an Old World character. Vibrant potpourri spice and a thin layer of brown sugar give it a complex palate. A tight tangle of baker's chocolate, soft clove and cold eucalyptus on the finish promise unfolding with time and oxygen. With an hour, fleshy raspberry, cranberry relish, pomegranate seed and dilute strawberry mix into complex herbs and rich soil notes. A fog of white floral perfume, black tea, anise, cola and spiced orange wafts in, settles and comes into sharp focus.

Stylistically, this is closer to what you might expect from a southern French Grenache or a Cannonau di Sardegna than a modern Spanish Garnacha. An exemplar of finesse and elegance, this wine is supremely feminine, cool and light... but sophisticated and heady. It has an unrestrained, full finish. As of 2017, the tannins are fine and grippy but ripe. The alcohol and acid sit in disciplined balance. They let aromas (not structure) direct the show.

**Complexity:** A satisfying set of distinct aromas from across the spectrum

**Balance:** High; alcohol and acid are balanced; tannins will soften with time

**Intensity:** Satisfyingly expressive overall (more on the palate than the nose)

**Character:** Ethereal, feminine, complicated and powerful; on one hand, it's uncontroversial and food-friendly; on the other, it rewards deeper analysis

**Typicity:** In line with expectations for the grape, grown at high elevation

## THE SOMMELIER COMPANY



**Appellation:** Yavapai County, Arizona

**Vintage:** 2015

**Composition:** Garnacha

**Alcohol:** 13.8%

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Pale ruby-garnet, lightly extracted; clear with a watery rim

**Fruit and Floral:** Raspberry, strawberry, cranberry, pomegranate, perfume

**Spice, Herbal, Vegetal:** Eucalyptus, tea, cinnamon, spiced orange, potpourri

**Oak, Earth and Other:** Brown sugar, moist potting soil, baker's chocolate

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 8/10

— Intensity: 7/10

#### Stage 2: Non-Blind

— Character: 7/10

— Typicity: 7/10

# SCORE: 92

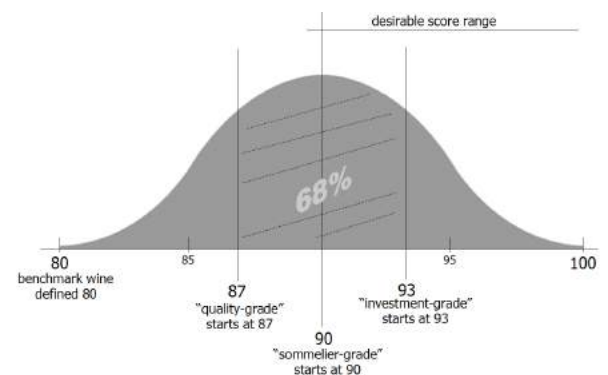


Tasting conducted November 3, 2017

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### 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.