

Independent Wine Evaluation

2013 "Nagual del Marzo" Super Tuscan Blend, Caduceus Cellars

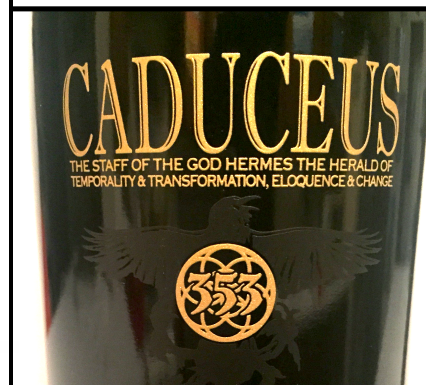
This is round, supple Super Tuscan-style blend, clean and pure but no less rustic in flavor. Look for rich leather, sour cherry, tomato paste, iron-like earth and lots of orange peel and bergamot. Cool menthol drives the flavors forward. A layer of bitter, spicy rose potpourri adds complexity and foreshadows more red flowers, dried herbs and sweet baking spice as the wine ages more.

The wine is expressive, and evenly so from nose to palate to finish. Good complexity shows from the first glass and improves steadily across an hour or so before arriving at a long plateau. The body is medium-minus with glistening acidity and a velvety finish. Menthol turns to fresh eucalyptus and anise or licorice late in the tasting, bridging nicely into a spicier rose potpourri.

The alcohol is tucked away well. Youthful tannins add structure to the mid-palate without interjecting into the finish. The acid is less integrated, perhaps amplified by citrus notes. Oak is subtle, imparting a touch of brown sugar.

Complexity: Good, diverse; shows typical primary and unique tertiary notes
Balance: Good; alcohol and tannin are integrated; acid stands out as of 2016
Intensity: High; its expressive nose, palate and finish are even and integrated
Character: Good; masculine and rustic in its flavors, but also quite voluptuous
Typicity: High varietal typicity and clear fidelity to the Tuscan style, but with straighter lines than the sometimes muddy Italians, and more subtle oak

THE SOMMELIER COMPANY



Appellation: Yavapai County, Arizona

Vintage: 2013

Composition: Sangiovese, Cabernet Sauvignon, Barbera

Alcohol: 13.2%

Release Price: \$65

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Ruby-garnet and brick highlights; very slightly clouded; watery rim

Floral and Fruit: Sour cherry, orange, red cherry, cassis, bergamot, potpourri

Spice, Herbal, Vegetal: Menthol, eucalyptus, anise or licorice, tomato paste

Oak, Earth and Other: Leather, iron-laden earth, a touch of brown sugar

RESULTS:

Stage 1: Blind Tasting

- Complexity: 7/10
- Balance: 7/10
- Intensity: 8/10

Stage 2: Non-Blind

- Character: 7/10
- Typicity: 9/10

SCORE: 92

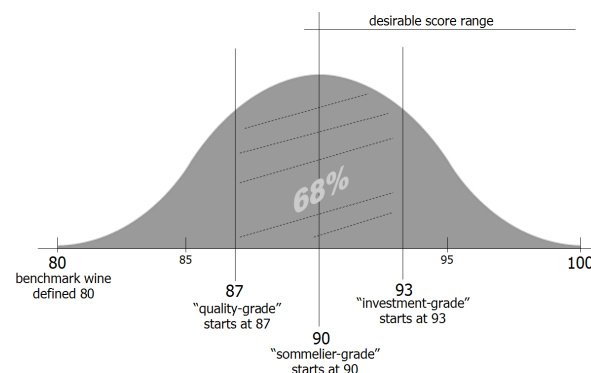


Tasting conducted March 18, 2016

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.