

Independent Wine Evaluation

2014 "Tarzan Red" Tempranillo, Merkin Vineyards

This is a superbly soft and integrated Tempranillo, with a sumptuous suede-like mouthfeel. The nose is expressive—mostly of fruit, oak, leather and spice. The palate is round, fruity and concentrated.

The wine presents best after one hour opened, and is best enjoyed within two hours. The French oak is in balance with lush fruit, showing warm brown sugar and spicy sandalwood. Sliced tomato and orange blossom bolster the complexity and varietal typicity, while calfskin leather and (much later) cocoa add depth and luxurious nuance.

The alcohol is well tucked away, as are the moderate acid and ripe, fine tannins. The story of this wine is not about a panoply of complex tasting notes, but rather about texture, integration and balance.

Complexity: A nuanced and diverse array of aromas and flavors

Balance: Good; alcohol, acid and tannins are integrated, congruent

Intensity: Expressive; peaks after one hour and carries on long after

Character: Memorably round, integrated, and suede-like in texture

Typicity: Highly typical Tempranillo, driven by the fruit, not oak

THE SOMMELIER COMPANY



Appellation: Cochise County, Arizona

Vintage: 2014

Composition: Tempranillo

Alcohol: 13.8%

Release Price: \$34

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Ruby, mostly clear with some cloudiness, youthful, no rim variation

Fruit, Floral: Black cherry, plum, raspberry, sour cherry, tomato, orange blossom

Spice, Herbal, Vegetal: Sweet clove, baking spices, candied pecan, menthol

Oak, Earth, Other: Brown sugar, sandalwood, calfskin leather, cocoa

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 7/10

— Intensity: 7/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 8/10

SCORE: 91

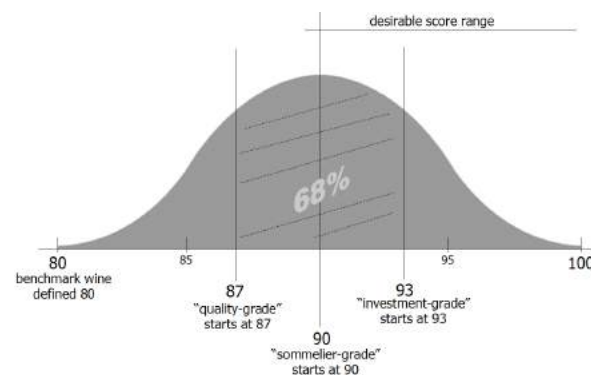


Tasting conducted January 27, 2017

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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.