

Independent Wine Evaluation

2012 "Kitsuné" Sangiovese, Caduceus Cellars

Stern, dusty and elegant, this is a classic expression of Sangiovese. Tart red fruit, dried leather, rose, orange blossom, sandalwood, and clay took our minds to serious Tuscan reds. With an hour's exposure, anise, dried herbs, nutmeg, mint, and black tea added dimension to the nose and the palate. With more time came roundness, with red plum and sun-dried tomato.

Judicious oak treatment lent a subtle, soft brown sugar to fill in as a grout between tightly-wound fruit, herbal and earth flavors. Hints of lavender and onion powder suggest further complexity with age. In a way, the texture is austere, but it's in no way angular or grating; more like a knitted blanket.

Tannins are slight and without too much of a grip. 13.5% alcohol is perfectly integrated. Acidity is perceived as medium-plus, as expected of food-friendly Sangiovese. There is great integrity from nose to palate to finish, and the palate is particularly expressive. The finish is brief but without flaw.

Complexity: Good; a broad horizontal bouquet, with fewer vertical layers

Balance: Good; nothing stands out of place; nose, palate and finish cohere

Intensity: Very good on the palate; less so but good on the nose and finish

Character: Sophisticated; highly typical, with some less common notes

Typicity: Strong varietal typicity, made in a traditional Tuscan style

THE SOMMELIER COMPANY



Appellation: Cochise County, Arizona

Vintage: 2012

Composition: Sangiovese

Alcohol: 13.5%

Release Price: \$60

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Garnet and brick red, clear, slightly dull with a watery rim

Floral and Fruit: Rose, orange blossom, sour cherry, red plum, sun-dried tomato

Spice, Herbal, Vegetal: Anise, nutmeg, mint, dried herbs, black tea

Oak, Earth and Other: Dry leather, sandalwood, baked clay, brown sugar

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 7/10

— Intensity: 7/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 9/10

SCORE: 92

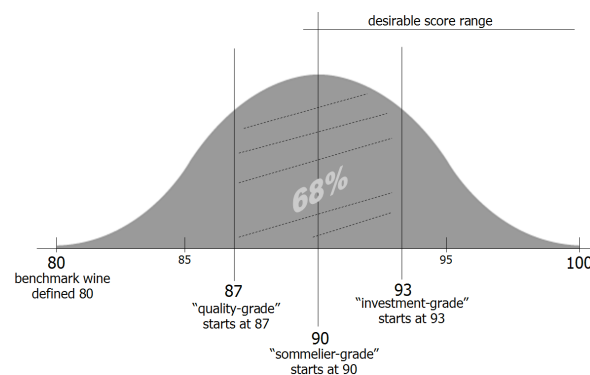


Tasting conducted May 13, 2016

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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.