

Independent Wine Evaluation

THE SOMMELIER COMPANY

2015 Bent Press Chardonnay, Los Carneros, Sonoma

Refreshing, integrated and balanced, this Carneros Chardonnay shows lovers of the grape a broad spectrum of its essential typical expressions.

There is the zesty lemon of a cool region—but with the riper fruit flavors of pear and pineapple. There is acidic structure and tension—projected onto a typically rich Chardonnay mouthfeel. There is oaky butterscotch, vanilla bean and spice—but imparted with care and restraint. In short: this is a versatile, food-friendly Chardonnay with something for everyone.

With development, white flowers, sweet baking spice and bass notes of chestnut and banana peel come through. With time in the cellar, perhaps watch for Burgundian earth, perfume, fuller vanilla, toffee and spice.

Complexity: Good; shows clear, distinct flavors from across the spectrum
Balance: Very good; no one quality or aspect stands apart from the whole; the integration from nose to palate and finish are the hallmark of its quality
Intensity: An even and satisfying persistence of flavor, from nose to finish
Character: Light, refreshing, even, high-quality Chardonnay for everyday
Typicity: Very high; shows all of the expected flavors and attributes of a good Chardonnay, and nothing else; typical Carneros acid and body

BENT PRESS



CHARDONNAY

LOS CARNEROS
2015

Appellation: Los Carneros

Vintage: 2015

Composition: Chardonnay

Alcohol: 14.5%

Release Price: \$38

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Yellow-green with golden highlights; clear and youthful

Fruit and Floral: Lemon, pineapple, pear, banana peel, white flowers

Spice, Herbal and Vegetal: Sweet clove, nutmeg

Oak, Earth and Other: Vanilla bean, butterscotch, chestnut

RESULTS:

Stage 1: Blind Tasting

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

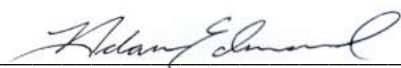
Stage 2: Non-Blind

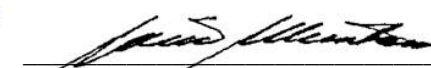
- Character: 7/10
- Typicity: 9/10

SCORE: 92

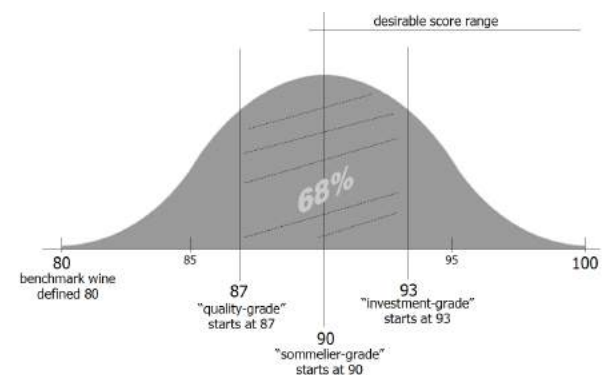


Tasting conducted July 1, 2017


Lead Evaluator, Adam Edmonson, 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.