

Independent Wine Evaluation

2012 Sangiovese, Vino Noceto, Amador County, California

A pert and playful nose showing bright cherry, cranberry, a nice layer of fresh loam, and faint vanilla out of the bottle. Aeration brings out the earth and shows fresh mushroom with mint highlights.

The palate is lightly concentrated with a medium body, showing sour cherry. Very vibrant in the mouth because of the fresh acidity, the midpalate is a bit hollow until the tart acidity kicks in propelling the medium length finish.

Tannins are fine and reticent with no grip. This is all about freshness and backbone. Noceto knows their Sangiovese. No California winery gives a better rendition of this classic style.

Complexity: Evolution on the nose is nice with several flavor notes playing a role, but the palate is simple

Balance: Lacks fruit concentration to balance the acidity

Intensity: Very fresh and the ample acidity gives the wine a racy quality, giving it impact

Character: Lots of Sangiovese personality, makes you crave a good lasagna, freshness and backbone are the key here

Typicity: Excellent varietal typicity, but in the blind tasting I did not guess Amador; a great replication of an Old World style Sangiovese

SOMMELIER CAPITAL ADVISORS



Appellation: Amador County, California

Vintage: 2012

Composition: Sangiovese

Alcohol: 14.1%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Light ruby, transparent

Floral and Fruit: Cherry, cranberry, sour cherry on the palate

Spice, Herbal and Vegetal: Slight mint

Oak and Earth: Hints of vanilla, fresh loam turning to mushroom with aeration

RESULTS:

Stage 1: Blind Tasting

- Complexity: 6/10
- Balance: 5/10
- Intensity: 6/10

Stage 2: Non-Blind

- Character: 6/10
- Typicity: 7/10

SCORE: 88



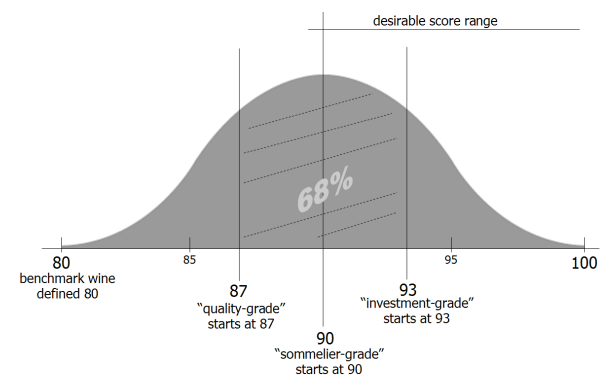
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EVALUATION MODEL:



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.