

Independent Wine Evaluation

THE SOMMELIER COMPANY

2013 Pinot Noir, Modus Operandi

This is a soft, rich and complex Russian River Valley Pinot Noir. The aromas on the nose are diverse and clear: raspberry jam, fresh picked strawberries, and red flowers are the dominant impressions. The palate follows through on the nose and adds baking spices, forest floor, lambskin leather and mint. Both nose and palate show best after one hour.

The mouthfeel is the highlight of this wine. It's strikingly soft and rich, but does not have the added weight that usually accompanies richness.

The finish is enduring, with a touch of sweet vanilla and pomegranate. Pleasant, round and easy to drink, the wine lacked some of the acidity we expected—but, on the other hand, did not succumb to the sourness that befalls many Pinots after several hours of oxygen exposure.

Complexity: High; shows diverse fruits, floral and other tertiary notes

Balance: Good; alcohol is well integrated; lacking in perceptible acidity

Intensity: Good; flavors are clear and distinct, but also food-friendly

Character: Memorably smooth, integrated and complex

Typicity: Highly typical Pinot Noir flavor profile



Appellation: Russian River Valley (Bacigalupi Vineyard)

Vintage: 2013

Composition: Pinot Noir

Alcohol: 13.5%

Release Price: \$50

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Youthful; ruby with a touch of purple; transparent; slightly dull

Floral and Fruit: Red flowers, raspberry jam, fresh strawberries, pomegranate

Spice, Herbal, Vegetal: Baking spices, mint

Oak, Earth and Other: Forest floor, lambskin leather, sweet vanilla

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 6/10

— Intensity: 7/10

Stage 2: Non-Blind

— Character: 7/10

— Typicity: 8/10

SCORE: 92

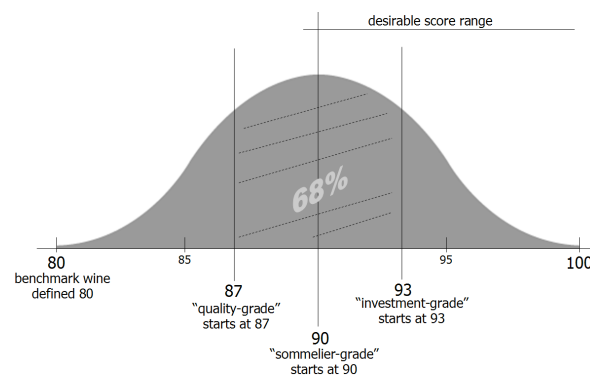


Tasting conducted February 23, 2016

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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.