

Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2014 "Whisper" Chardonnay, Clos LaChance, Monterey County

This wine is a light, crisp, refreshing expression of Chardonnay. On the nose are green apple, pear, apricot, honeysuckle and a touch of mint. The palate is softened by a light layer of butter, cedar, nutmeg, vanilla—but is by no means typically "oaky." The oak treatment is conservative, and is likely to find fans among many who normally gravitate toward unoaked Chardonnays.

The perceived acidity is on the high side, possibly amplified by notes of lime, green apple, pineapple and kiwi on the palate. A slightly flinty quality, and even Burgundian barnyard as the wine warms in the glass, adds to its complexity.

Notable intensity, especially on the palate, extends the range of possible food pairings to well-seasoned and spicy dishes. It also makes for an unusually long finish, which radiates pleasantly in the mouth for thirty seconds or more.

Complexity: Nice range of clear aromas and flavors (fruit, mineral, oak, etc.)

Balance: Good balance; perceived acidity is high, calls for pairing with a meal

Intensity: Notable intensity, especially on the palate; makes for versatile pairing

Character: Memorable; a bridge between French restraint and American flair

Typicity: Typical Chardonnay notes, and typical of cool-weather Monterey



Appellation: Monterey County

Vintage: 2014

Composition: Chardonnay

Alcohol: 13.5%

Release Price: \$24

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Pale to golden yellow, clear, bright, no rim variation or sediment

Fruit and Floral: Green apple, pear, apricot, lime, pineapple, kiwi, honeysuckle

Spice, Herbal and Vegetal: Nutmeg, mixed baking spices, a touch of mint

Oak and Other: Cedar, traces of vanilla, flint, butter, a hint of barnyard

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 6/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 7/10

SCORE: 91

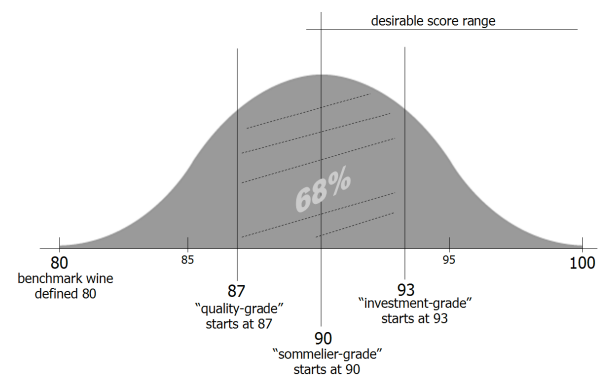


Tasting conducted November 18, 2015

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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.