

Independent Wine Evaluation

THE SOMMELIER COMPANY

2015 White Blend, 50 Fathoms

Beautifully floral, nutty, beeswaxy and dense with fruit—from citric lemon to tropical lychee—this Rhône-style California white blend is an homage to the intricacy and vigor of the best of its southern French forebears, with a soft roundness and creaminess unique to the New World.

With a warm chestnut bass note beneath its fruit, subtle spices, saline minerality and a pleasantly bitter soapy-perfumed and banana peel finish, the complexity is more than satisfying. These effects play out over a rare structural balance—with acid and alcohol at just-right levels, tucked into the whole and perceptible only when seeking them out. Medium-plus body and aromatic power allow enjoying it on its own or with food.

Complexity: The aromas and flavors are precise, varied and interlaced; there are distinct layers and textures, with little need to develop over time

Balance: Great acidic structure; the 12.5% alcohol is perfectly integrated

Expressiveness: High on the palate; slightly more subdued on the nose

Character: Powerful, even-keeled, fresh, intricate, nuanced and sharp

Typicity: A picture-book white Rhône blend from Santa Ynez terroir



Appellation: Santa Ynez Valley
AVA, Santa Barbara County

Vintage: 2015

Composition: 42.5% Marsanne,
27.5% Grenache Blanc, 25%
Roussanne, 5% Viognier

Alcohol: 12.5%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear, bright lemon yellow with straw yellow and green highlights

Fruit, Floral: Pear, lychee, lemon, white peach, banana peel, perfume

Spice, Herbal, Vegetal: Lemongrass, white pepper

Oak, Earth, Other: Chestnut, beeswax, butterscotch, soap, saline

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 9/10

— Expressiveness: 7/10

Stage 2: Non-Blind

— Character: 7/10

— Typicity: 9/10

SCORE: 94

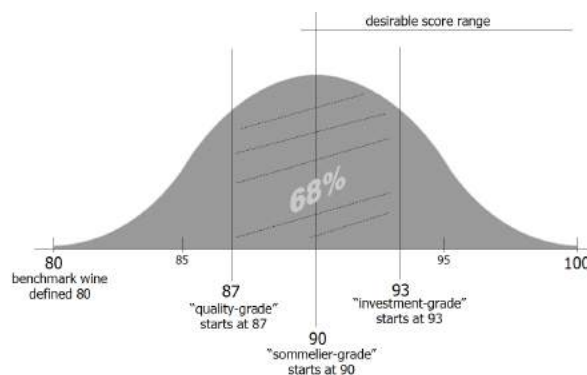


Tasting conducted February 7, 2018

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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.