

# Independent Wine Evaluation

## THE SOMMELIER COMPANY

### 2014 Sauvignon Blanc, Modus Operandi

This is a typically crisp, pure and ultra-refreshing sauvignon blanc, but without the acidic bite that can make some of them difficult without food. The mouthfeel is soft and supple, and accomplished without oak.

Fermented in a stainless steel tank, the wine shows delicate floral notes, lemon-lime, grapefruit, and generous tropical fruit, with no grassiness or vegetal notes. There are hints of muskmelon and gooseberry, matchstick aromas that jump out of the glass, and clean minerality at the end of the mid-palate. The body is medium and almost creamy.

Balance is the highlight of this wine: It is acidic but soft, easy to drink and quite consistent from first impressions on nose, through to the finish.

**Complexity:** High; diverse, generous fruit and some rare tertiary notes

**Balance:** High balance; notable integrity from nose to palate to finish

**Intensity:** Good intensity; somewhere between the more restrained Sancerre and the more exuberant New Zealand Sauvignon Blanc

**Character:** Supple and munificent, but lean and crisp; very memorable

**Typicity:** Clearly a Sauvignon Blanc, but of a favorably unique style



**Appellation:** Rutherford District of Napa Valley

**Vintage:** 2014

**Composition:** Sauvignon Blanc

**Alcohol:** 14.5%

**Release Price:** \$35

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Brilliant pale yellow, clear, youthful; no signs of oak or age

**Floral and Fruit:** Soft perfume (white flowers), lemon, lime, grapefruit, tropical fruit, muskmelon, gooseberry

**Earth and Other:** Chalky minerals, matchstick

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 8/10

— Intensity: 7/10

#### Stage 2: Non-Blind

— Character: 8/10

— Typicity: 8/10

# SCORE: 93

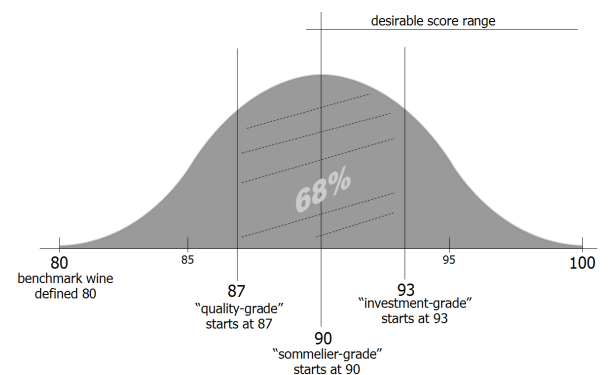


Tasting conducted February 23, 2016

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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.