

Independent Wine Evaluation

2013 No. 64 Zinfandel, Knights Valley, Foyt Family Wines

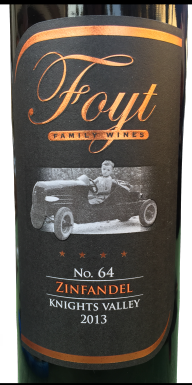
This is a complex, integrated Zinfandel with a distinctly feminine but austere spice, potpourri and herbal character. It opens quickly, with concentrated red fruit, vanilla, cedar, chocolate and menthol on the first impression.

Not the one-dimensional, fruit-heavy, overheated barbecue Zinfandel some avoid (or look for), this showcases a thoughtful oak regimen and improves a fine meal. Over time, its mixed spices reduce to cinnamon, clove, anise and a hint of pepper; the potpourri goes to lavender and violet; the fruit develops a pruny, raisinated (slightly medicinal) background layer.

The 14.7% alcohol is well integrated, as is the wine's food-friendly acidity. Tannins are low, as is typical for Zinfandel. This wine may gain complexity with age but is ready to drink now or within the next couple of years.

Complexity: Nice complexity on the first pour, and with time in the glass
Balance: Good structural balance, but also impressive integrity from nose to palate to finish; (the palate is a bit warm, but does no harm to the finish)
Intensity: Good; from start to finish, most aromas are clear and strong
Character: Feminine and youthful, but also serious, sophisticated
Typicity: Typical among superior-quality Sonoma Zinfandels

THE SOMMELIER COMPANY



Appellation: Knights Valley, Sonoma County

Vintage: 2013

Composition: Zinfandel

Alcohol: 14.7%

Release Price: \$38

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby-purple, clear, bright, youthful

Fruit and Floral: Strawberry, red plum, red currant, prune, potpourri

Spice, Herbal and Vegetal: Clove, cinnamon, anise, black pepper, menthol

Oak, Earth and Other: Cedar, brown sugar, vanilla, dark chocolate

RESULTS:

Stage 1: Blind Tasting

- Complexity: 7/10
- Balance: 7/10
- Intensity: 7/10


Stage 2: Non-Blind

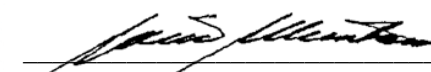
- Character: 7/10
- Typicity: 7/10

SCORE: 91

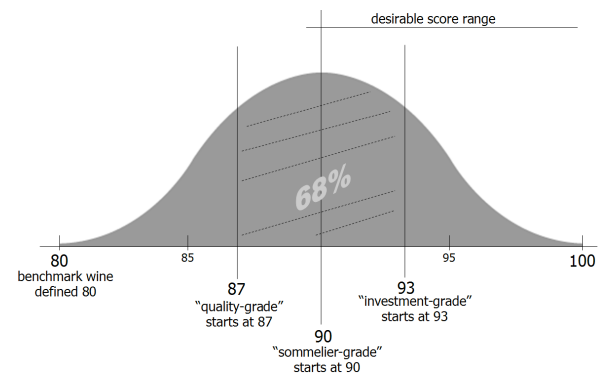


Tasting conducted September 6, 2016


Lead Evaluator, Adam Edmondson, CSW


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.