

Independent Wine Evaluation

2016 "No. 67" Chardonnay, Foyt Family Wines

This is a supple, oak-structured Chardonnay, effusively rich and toffee-sweet on the nose. Those secondary aromas are in equal measure with warm-weather fruit notes of ripe yellow apple and nectarine. A creamy layer of hazelnut, clove and beeswax adds complexity and depth.

The body is plump but rings forth with acidic zest. Over time the aromas and flavors persist tirelessly, and hints of gun flint and fresh flowers come to linger on the finish. A juicy pear and clean lemon-lime citrus palate sets in as oak notes wane. This is a highly polished, technical wine, though in no sense overwrought. There is the character and finesse of a classic Chardonnay, with oak expression as only exists in the New World.

Complexity: Shows a diverse and layered set of aromas and flavors

Balance: Medium-plus alcohol and acid are in proportion; notably high integrity between the presentation on the nose, the palate and the finish

Expressiveness: Very good; evenly, persistently aromatic and flavorful

Character: Power and grace, body and finesse, fullness and acidic life

Typicity: High; unmistakable Chardonnay with fresh Carneros acidity

THE SOMMELIER COMPANY



Appellation: Los Carneros
AVA, Sonoma County

Vintage: 2016

Composition: Chardonnay

Alcohol: 14.5%

Release Price: \$34

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear, bright, pale golden yellow

Fruit, Floral: Lemon, yellow apple, pear, nectarine, lime, fresh flowers

Spice, Herbal, Vegetal: Clove

Oak, Earth, Other: Toffee, toast, hazelnut, beeswax, gun flint

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 7/10

— Expressiveness: 8/10

Stage 2: Non-Blind

— Character: 7/10

— Typicity: 9/10

SCORE: 92

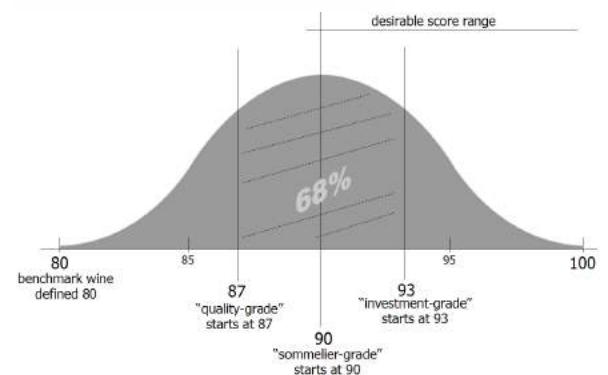


Tasting conducted December 22, 2017

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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.