

Independent Wine Evaluation

THE SOMMELIER COMPANY

“No. 93” Dessert Wine, Foyt Family Wines

This is an excellent California interpretation of Port dessert wine. Luscious, round, mouth-filling fruit parries and thrusts in a grand duel with bitter-sweet chocolate, espresso and orange marmalade. Dried blueberry, fig and other raisinated flavors recall the character of young Amarone della Valpolicella. Warming, soft baking spices melt into the confectionary oak flavor of the New World. Moderate in body for a fortified wine, its sweetness and richness is countered by spritely eucalyptus, dill and enlivening acidity.

Complexity: Densely layered with distinct, diverse aromas and flavors
Balance: Very good; the sweetness is tremendous, yet hemmed in with acidity and pleasant bitterness from its chocolate, espresso, and spice flavors; its alcohol stands in the background and amplifies the flavors
Expressiveness: Equally intense on the nose, palate and finish, with seamless continuity from one to the other; the finish is excellent but not as long as it might become with age and development of tertiary flavors
Character: Memorably intricate, rounded, spicy, youthful and balanced
Typicity: Very Port-like, closer to tawny than ruby in flavor, with more clarity of oak notes; typical New World fruit and body shine through



Appellation: Napa Valley
Vintage: Non-Vintage
Composition: Touriga Nacional, Zinfandel, Cabernet Sauvignon, Petite Sirah
Alcohol: 18.5%
Release Price: \$45

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Bright, clear, deep ruby with a slight tawny highlight at the rim
Fruit, Floral: Cherry, dried fig, dried blueberry, cassis, orange marmalade, flowers
Spice, Herbal, Vegetal: Sweet clove, cinnamon, nutmeg, anise, eucalyptus, dill
Oak, Earth, Other: Chocolate, butterscotch, cigar, espresso, cedar, balsamic

RESULTS:

Stage 1: Blind Tasting

— Complexity: 9/10
— Balance: 9/10
— Expressiveness: 9/10

Stage 2: Non-Blind

— Character: 9/10
— Typicity: 8/10

SCORE: 97

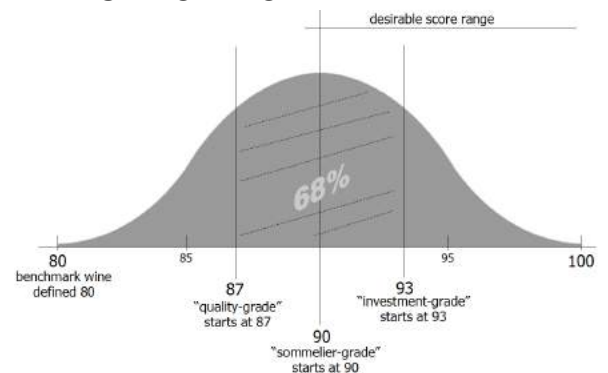


Tasting conducted March 17, 2018

Lead Evaluator, Adam Edmonson, 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.