

Independent Wine Evaluation

2015 Meadowcroft Pinot Noir, Sonoma Coast

Intricate yet intense, fruity yet serious—this Sonoma Coast Pinot Noir offers a hard-to-find combination of delicacy and power. Juicy red fruit of strawberry, raspberry and black cherry meet Seville orange, perfumy white floral notes and a touch of leather. After an hour or more, mossy and woody notes come forward and settle into light brown sugar.

With more time jasmine and acacia shine through the potpourri, subtle touches of nutmeg and cinnamon fill out an underlayer of soft spice, and the red fruit flavors persist with a tinge of bitter marmalade.

The integration of nose, palate and finish is notable. Well-integrated 13.8% alcohol lends firepower to the aromas without compromising finesse. Its supple texture makes it a wine to feel, not only to taste.

Complexity: Good; a stimulating range of clear aromas and flavors

Balance: Integrated and even; alcohol leans high but isn't problematic

Intensity: On the high side; feminine, delicate, but not lacking in power

Character: A quality synthesis of Old and New World Pinot character

Typicity: Varietally typical; a solid representative of Sonoma Coast

THE SOMMELIER COMPANY



Appellation: Sonoma Coast

Vintage: 2015

Composition: Pinot Noir

Alcohol: 13.8%

Release Price: \$38

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Light ruby-garnet; clear, bright and youthful with no rim variation

Fruit, Floral: Strawberry, raspberry, black cherry, Seville orange, jasmine, acacia

Spice, Herbal, Vegetal: Nutmeg, cinnamon, menthol

Oak, Earth, Other: Leather, moss, sandalwood, brown sugar

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 7/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 7/10

— Typicity: 9/10

SCORE: 92

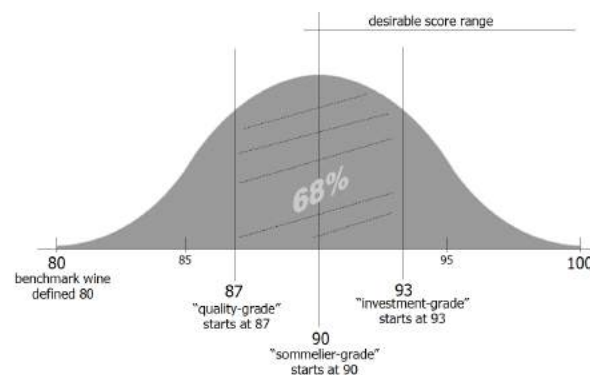


Tasting conducted May 18, 2017

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.