

Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2014 No. 61 Pinot Noir, Sonoma Coast, Foyt Family Wines

The first and most enduring observations about this wine concerned its rich fruit bouquet: Stewed raspberry, strawberry, black cherry, and dried blueberry. For over two hours, these notes remained clear and distinct.

One layer past the fruit on the nose is new cherry wood, integrated with moist earth and mushroom. With time, leather and tertiary aromas of tar, purple flowers, and a sea salt-like saline note emerge on the nose.

The palate echoes the fruit bouquet on the nose, shows medium-plus acidity, stark oak spice, clove, leather, a bit of tar, and light vanilla.

This pinot noir is soft and sensuous enough for the classic pairings, yet bold enough for filet mignon, rich stews—even spicy Eastern cuisine. Its acidity may be too high without food. It opened ready to drink and its complexity endured well beyond two hours with our panel.

Complexity: Good breadth and variety of notes; more on nose than palate
Balance: Good balance; medium+ perceived acidity; fine nose-palate integrity
Intensity: Notable aromatic intensity; less intense palate; has a lengthy finish
Character: More typical than unique in character; shows a few outlier notes
Typicity: A reliable representative of a quality Sonoma Coast pinot noir



Appellation: Sonoma Coast, Sonoma County

Vintage: 2014

Composition: Pinot Noir

Alcohol: 13.5%

Release Price: \$38

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear, deep purple/pink and ruby; significant transparent/dusty rose rim variation

Floral and Fruit: Purple flowers, stewed raspberry, strawberry, black cherry, dried blueberry

Spice, Herbal and Vegetal: Clove

Oak, Earth and Other: Cherry wood, oak spice, vanilla, moist earth, mushroom, tar, leather, sea salt

RESULTS:

Stage 1: Blind Tasting

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

Stage 2: Non-Blind

- Character: 6/10
- Typicity: 7/10

SCORE: 91

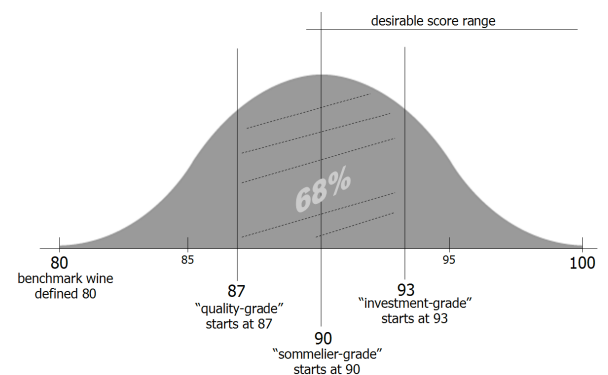


Tasting conducted December 1, 2015

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.