

Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2012 No. 72 Meritage, Sonoma County, Foyt Family Wines

The first stop on the journey of this wine is a complex oak nose: Cherry wood, tobacco, and hazelnut. The fruit at first is simple red cherry. Given around twenty minutes, cassis and plum come forward, with graphite on the palate. The tannins are firm and will support aging for a few years. The finish is smooth and tidy, with a refreshing surge of menthol.

The wine is fully open at around forty minutes, showing malt, black cherry, blackberry, and mint—followed after a few more minutes by a velvety palate with sweet vanilla, cinnamon, clove, anise, dark cherry, prune, and chocolate liqueur. It ceases evolving and begins losing complexity after an hour, fading back into simple fruit and oak.

Balance, food-friendly intensity and high quality treatment in oak are the hallmarks of this wine. Give it twenty minutes to open up, and enjoy with steak, grilled meats, stews, and seasoned green vegetables.

Complexity: Shows a good range of aromas and flavors over one hour
Balance: Nice balance; good acidity, alcohol is integrated, finish is gentle
Intensity: Moderate intensity; not overly powerful; makes a good food wine
Character: Brings appealing oak and spice impressions to a classic blend
Typicity: Good representative of its composition, style and appellation



Appellation: Sonoma County
Vintage: 2012

Composition: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Malbec

Alcohol: 14.2%

Release Price: \$38

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby with purple highlights, clear, vibrant, no rim variation

Floral and Fruit: Red cherry, cassis, plum, black cherry, blackberry, prune

Spice, Herbal and Vegetal: Menthol, cinnamon, clove, anise, mint

Oak, Earth and Other: Cherry wood, hazelnut, tobacco, malt, vanilla, chestnut, graphite, chocolate liqueur

RESULTS:

Stage 1: Blind Tasting

- Complexity: 6/10
- Balance: 7/10
- Intensity: 7/10

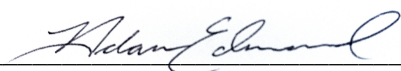
Stage 2: Non-Blind

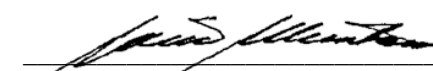
- Character: 6/10
- Typicity: 7/10

SCORE: 90

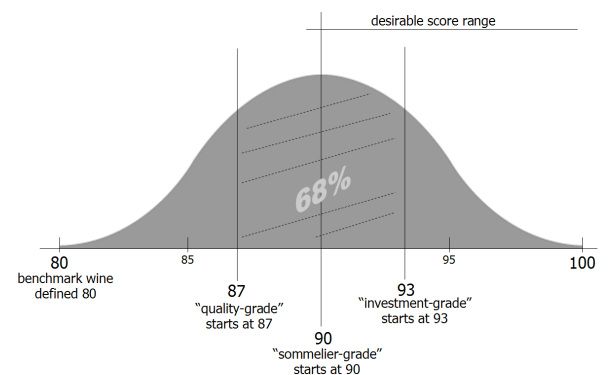


Tasting conducted November 20, 2015


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.