

Independent Wine Evaluation

THE SOMMELIER COMPANY

2015 "Nagual del Judith" Orange Malvasia, Caduceus Cellars

This "orange" Malvasia (macerated for several days on the skins) is a highly aromatic, expressive and uncommonly opulent white wine.

Perfumed, bold and well-delineated floral notes on the nose integrate artfully with an equally broad spectrum of fruits on the palate. Fleshy pear, stone fruits, citrus rinds and tropical flavors run the gamut. Rich almond and nutmeg counterbalance ample acidity. Raw clove and a subtle soapy note lend a welcome tinge of bitterness. Green olive, lanolin, and slaty minerals add sophistication and complexity.

The palate is fresh and lively with acid, but as weighty and intense as a Condrieu Viognier. The finish is long, gentle, and ebullient with flavor. Discerning fans of Mediterranean whites will be satisfied.

Complexity: Shows a wide spectrum of distinct, satisfying aromas

Balance: Good; perceived acidity increased after the first 1.5 hours

Intensity: Highly expressive at service temperature and as it warms

Character: A fine balance of femininity and attractive ruggedness

Typicity: High varietal typicity, evocative of its Old World home



Appellation: Yavapai County, Arizona

Vintage: 2015

Composition: Malvasia Bianca

Alcohol: 12.5%

Release Price: \$66

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear with a golden yellow and ochre color

Floral and Fruit: Geranium, hibiscus, acacia, pear, white peach, lemon rind, orange marmalade, pineapple, banana peel, Golden Delicious apple

Spice, Herbal, Vegetal: Green olive, nutmeg, bitter clove

Oak, Earth and Other: Almond, lanolin, slate

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 7/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 9/10

SCORE: 93

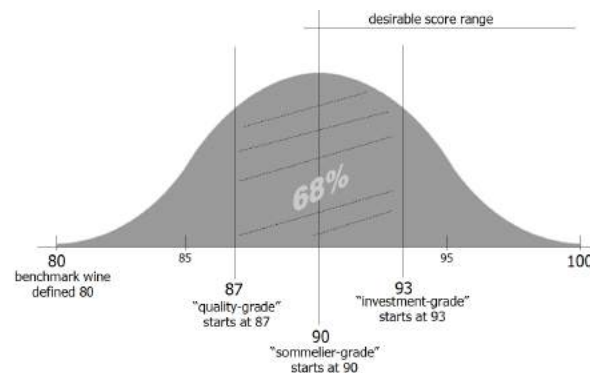


Tasting conducted January 3, 2017

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.