

# Independent Wine Evaluation

## 2013 "Shinola" Red Blend, Merkin Vineyards

The nose of this wine is bold from the start, with lots of leather, roasted meat, spice and round dark cherry. Very subtle floral and green onion notes can be found, and the whole package is overlaid by a citric orange note. The palate is spare and crisp, calling loudly for acidic, salty, and savory food.

After half an hour, roasted tomato and a creamy vanilla-brown sugar evolves into the nose and palate. The brown sugar blends with pomegranate for an interesting candied note. Oak also comes through as subtle sandalwood.

With more time, dried herbs, allspice, curry and menthol fill the gaps. The nose is succulent, neat, integrated, taut—and the palate remains relatively simple. The finish is brief, tart and herbal, not at all compromised by alcohol or tannin. After several hours open, there is a layer of lavender, richer fruit, and more integration, but the changes are more of degree than of kind.

**Complexity:** High on the nose, less but above average on the palate

**Balance:** Above average; high perceived acidity; alcohol and tannins are integrated; solid integrity between palate and finish but lower nose-to-palate

**Intensity:** Good; amply expressive, more so on the nose than the palate

**Character:** A rustic, clean and appetizing dinner wine with an ornate nose

**Typicity:** Typical characteristics of Central and Southern Italian grapes

# THE SOMMELIER COMPANY



**Appellation:** New Mexico

**Vintage:** 2013

**Composition:** Sangiovese, Montepulciano, Dolcetto, Refosco, Primitivo

**Alcohol:** 13.9%

## VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Youthful, bright ruby-garnet; transparent with a watery rim

**Floral and Fruit:** Dark cherry, orange, pomegranate, roasted tomato, lavender

**Spice, Herbal, Vegetal:** Dried herbs, green onion, curry, allspice, menthol

**Oak, Earth and Other:** Leather, roasted meat, brown sugar, sandalwood

## RESULTS:

### Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 6/10

— Intensity: 7/10

### Stage 2: Non-Blind

— Character: 6/10

— Typicity: 8/10

# SCORE: 90

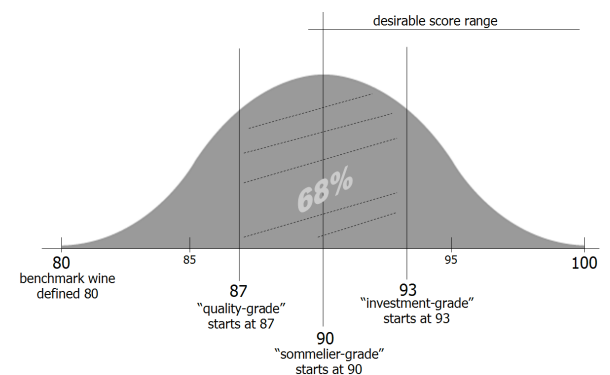


Tasting conducted May 24, 2016

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## 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.