Independent Wine Evaluation

THE SOMMELIER COMPANY

2014 Pinot Noir, Lenné Estate

This is an austere but feminine, floral and earthy Pinot Noir. The fruit in the beginning is cheerful pomegranate, and that gives way to dark cherry. The body is light, and the initial palate is crisp, herbal, refreshing. With more development, dry leather, forest floor, and potpourri add complexity.

The palate is more expressive than the nose, and it is a tight bundle of dark cherry, rose, pine needles and wet stones—lifted up by a eucalyptus backbone. The finish is slightly bitter and sooty, like espresso, with flinty minerals. Toward the end, panelists were reminded of young Barolo.

Abundant tannins make for an astringent finish in 2016, but they are fine and will make for a structured wine worthy of aging. Ample acidity makes it a capable food wine. We found it peaked in development at around one hour, and beyond that sustained its peak complexity for another hour.

Complexity: Good; a variety of clear, distinct aromas and flavors
Balance: Above average; tannins stand out in 2016; alcohol is subtle
Intensity: Good; the nose is reticent but the palate is highly expressive
Character: Memorable; rich with stark earth and potpourri impressions
Typicity: Not an untypical Pinot Noir, but its pushes at the edges

Appellation: Yamhill-Carlton District AVA, Oregon

Vintage: 2014

Composition: Pinot Noir

Alcohol: 14.2%

Release Price: $45

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear, brilliant, and youthful ruby with a watery rim

Fruit and Floral: Black cherry, pomegranate, rose petal, potpourri

Spice, Herbal and Vegetal: Dried herbs, eucalyptus, pine needles

Oak, Earth and Other: Espresso, forest floor, wet stones

RESULTS:

Stage 1: Blind Tasting
—Complexity: 7/10
—Balance: 6/10
—Intensity: 7/10

Stage 2: Non-Blind
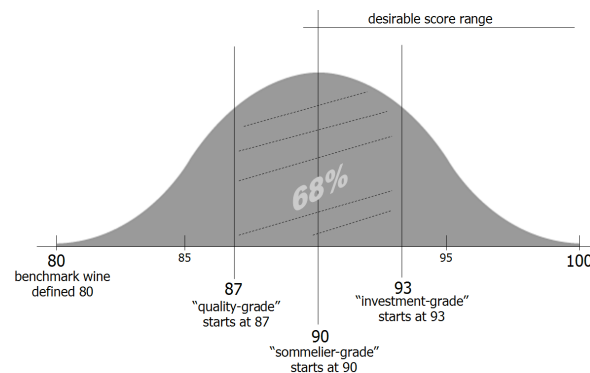—Character: 7/10
—Typicity: 7/10

SCORE: 90

Tasting conducted April 26, 2016

Lead Evaluator, Adam Edmonsond, CSW

Principal, Jörn Kleinhans, CSW

EVALUATION MODEL:

desirable score range

68%

80 — benchmark wine defined 80
85
87 — "quality-grade" starts at 87
90 — "sommelier-grade" starts at 90
93 — "investment-grade" starts at 93
95
100

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