

Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2014 No. 55 Speedway Rosé, Sonoma County, Foyt Family Wines

This is a pleasant, red fruit-driven, slightly sweet rosé of pinot noir with good balance and a fleshier body than one might expect from rosé.

The nose is characterized by stewed and fresh strawberries, raspberry, and pomegranate, with light floral notes of carnation and rose water.

With time and increased temperature, the nose hints at clove and a moist soil and hay aroma. The palate confirms the fruit impressions on the nose and adds peach and apricot. The clove on the nose becomes a slightly bitter clove on the palate, balancing out the sweetness.

This is an uncomplicated rosé to enjoy on its own or with light meat or fish dishes—or spring salads with fresh fruit or raspberry vinaigrette.

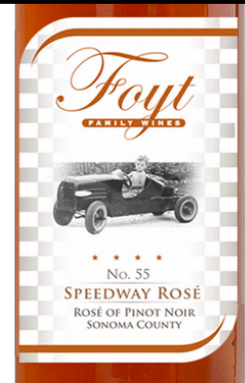
Complexity: Average; as with most rosés, this is uncomplicated and cheerful

Balance: Good balance: acid is medium-plus and alcohol is well-integrated; the integrity of the experience from the nose to the palate and finish is impressive

Intensity: Intensity on the nose and finish are average, on the palate, higher

Character: Average character; light sweetness is a differentiating feature

Typicity: Good representative of its grape, appellation and style



Appellation: Sonoma County

Vintage: 2014

Composition: Pinot Noir

Alcohol: 14.1%

Release Price: \$21

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear, deep salmon color; transparent rim

Floral and Fruit: Stewed strawberry, fresh strawberry, fresh raspberry, pomegranate seed, peach, apricot, carnation, rose water

Spice, Herbal and Vegetal: Clove

Oak, Earth and Other: Moist soil and hay

RESULTS:

Stage 1: Blind Tasting

— Complexity: 5/10

— Balance: 7/10

— Intensity: 6/10

Stage 2: Non-Blind

— Character: 5/10

— Typicity: 7/10

SCORE: 88

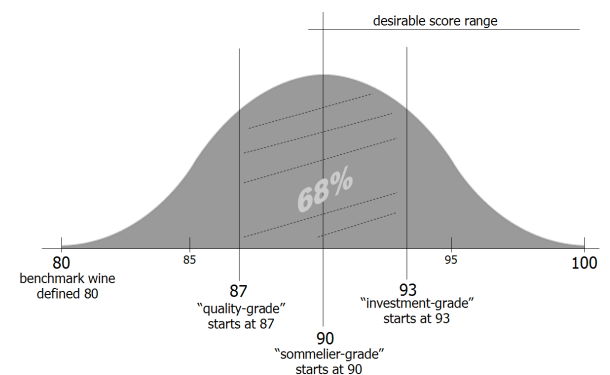


Tasting conducted December 21, 2015

Adam Edmondson
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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.