## Independent Wine Evaluation

### 2016 "Nelson Ranch" Riesling, Meadowcroft Wines

This wine opens with soft lychee and zesty lemon fruit nose over just as prominent a beeswaxy and flinty mineral palate. With time the wine turns floral and nutty with an alkaline kick on the finish, which makes it seem a bit more dry that it is. (It is off-dry.) The overall impression is of a fresh, clean, European-style white food wine, tart and crystalline with acid.

A number of notes develop with exposure and contribute to complexity, particularly on the nutty and saline side of the spectrum. The fruit moves into the ripe tropical and stone fruit directions, and the whole plethora of aromas and flavors do much to gather into a cohesive package over an evening. Alcohol is prominent in the early rounds, but does integrate; however, the resonant acidity remains and suggests a rich pairing.

**Complexity:** Flavors are distinct, layered and clean, from first to last sip **Balance:** Good, though at times alcohol and acid are highly perceptible **Expressiveness:** High; aromatic nose, and persistent on the palate **Character:** Feminine, taut, and austere; zesty, mineral and waxy **Typicity:** Varietally typical and European (e.g. Alsace) in style

# THE SOMMELIER COMPANY



Appellation: Mendocino

County

Vintage: 2016

Composition: Riesling

**Alcohol:** 14.1%

Release Price: \$28

#### **VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:**

Appearance: Pale gold with straw highlights; youthful, bright and clear

Fruit, Floral: Lychee, lemon, white peach, banana peel, perfume

Spice, Herbal, Vegetal: Lemongrass

Oak, Earth, Other: Honeycomb, almond, saline, soap, flinty minerals

### **RESULTS:**

Stage 1: Blind Tasting

Complexity: 7/10Balance: 6/10

-Expressiveness: 8/10

Stage 2: Non-Blind

Character: 7/10Typicity: 8/10

**SCORE: 91** 



Tasting conducted December 27, 2017

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**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.