

# Independent Wine Evaluation

## 2013 "Primer Paso" Blend, Caduceus Cellars

Dark berry fruit, leather, pepper and eucalyptus are expressive at first blush. They hover on the nose over a simple, vibrantly fruity palate until the wine has fully opened. We recommend decanting for about an hour. By then, the fruit is enmeshed in a blanket of white pepper, roasted game, ham and sweet clove, equally present on the nose and palate. Delicate hints of perfume, orange zest and brown sugar line a soft, fairly gripless and light-footed finish.

The body leans to the thin side, though the richness of flavor on the palate fills in the negative space once the wine is on its feet. Stylistically, it straddles an Old World and New World character. As it develops, the flavors accumulate, integrate, and amplify rather than shifting around and eclipsing one another. It blurs the distinction between a rustic table wine serving as a backdrop to food and a *vin de garde* supporting deeper analysis and appreciation. Its balance, finesse and overall impression of quality recommend the latter treatment.

**Complexity:** Good; shows distinct aromas across key points in the spectrum

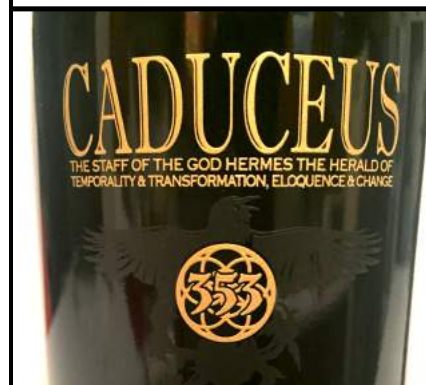
**Balance:** Generous acid, well-integrated alcohol, and ripe, soft, sparse tannin

**Intensity:** Expressive early on the nose but later equal on the palate and finish

**Character:** Fruity and light with sophistication developed over time; can be a simple companion to a meal or an experience to let unfold over an evening

**Typicity:** Bears out essential qualities of each component grape variety

## THE SOMMELIER COMPANY



**Appellation:** Cochise County, Arizona

**Vintage:** 2013

**Composition:** Syrah, Petite Sirah, Malvasia Bianca

**Alcohol:** 13.5%

**Release Price:** \$50

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Clear, deep ruby with a slight purple overlay; watery rim

**Fruit and Floral:** Blackberry, blueberry, black cherry, perfume, orange zest

**Spice, Herbal, Vegetal:** Cracked black pepper, white pepper, eucalyptus, clove

**Oak, Earth and Other:** Leather, roasted game, ham, beeswax, brown sugar

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 6/10

— Balance: 8/10

— Intensity: 7/10

#### Stage 2: Non-Blind

— Character: 6/10

— Typicity: 7/10

# SCORE: 91

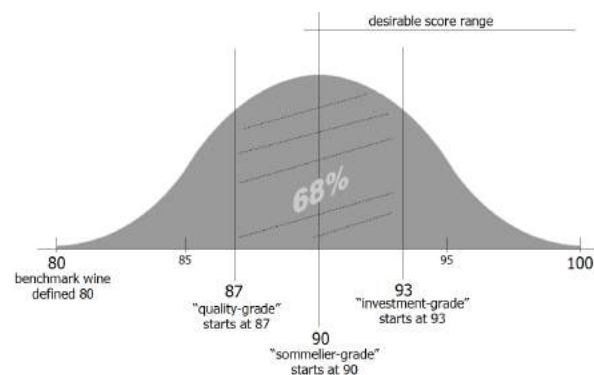


Tasting conducted October 13, 2017

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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.