

Independent Wine Evaluation

THE SOMMELIER COMPANY

2014 No. 39 Riesling, Borden Ranch, Foyt Family Wines

This is an uncomplicated, cheery, especially round and creamy expression of Riesling. The nose shows ripe pear, lemon-lime, baking spice and orange peel. The palate delivers what the nose promises, adding nectarine, clove, chestnut, chalky minerals, and a notably fleshy, rich, medium-plus body. If most Rieslings tickle the tongue with almost effervescent aromatics, this wine stands out for a smooth roundness more reminiscent of Chardonnay or Alsatian whites (Pinot Gris or Gewürztraminer) grown in the New World.

On the finish the acidic tang and sweet spice and fruit aromas meet bitter lemon rind, clove, roasted chestnut. There is little change throughout the tasting, except for development of the fruit toward Yellow Delicious apple. Despite sweet aromas, at 14.5% alcohol there is little residual sugar.

Complexity: Average; fruit aromas and flavors are diverse but not so clear and distinct; most other aroma categories are sparsely populated
Balance: Good; acid, alcohol and other components hang well together
Intensity: Above average; expressive on the palate more than the nose
Character: Not remarkably distinctive or sophisticated; uncontroversial
Typicity: Regionally typical, or at least clearly a New World expression of a Germanic white; less varietally typical of Riesling.



Appellation: Borden Ranch
AVA, Lodi, California

Vintage: 2014

Composition: Riesling

Alcohol: 14.5%

Release Price: \$38

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Pale straw/lemon yellow with green highlights, clear, youthful

Fruit and Floral: Pear, nectarine, lychee, lemon, lime, orange, apple

Spice, Herbal and Vegetal: Sweet baking spices, bitter clove

Oak, Earth and Other: Chestnut, chalk, dish soap

RESULTS:

Stage 1: Blind Tasting

- Complexity: 5/10
- Balance: 7/10
- Intensity: 6/10

Stage 2: Non-Blind

- Character: 5/10
- Typicity: 5/10

SCORE: 88

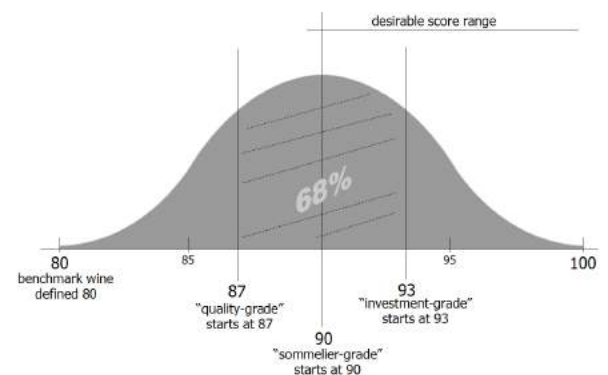


Tasting conducted October 1, 2016

Lead Evaluator, Adam Edmondson, CSW

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.