

Independent Wine Evaluation

THE SOMMELIER COMPANY

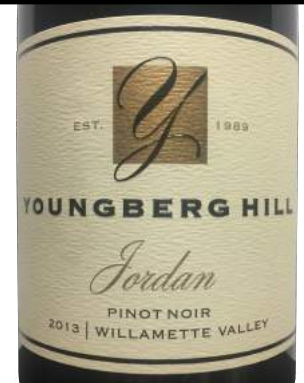
2013 "Jordan" Pinot Noir, Willamette Valley, Youngberg Hill

Dignified, feminine, floral—this Willamette Valley Pinot Noir is an homage to Burgundian elegance. The first impression on the nose is red cherry and strawberry, fresh and dried rose, perfume, mushroom and cowhide leather. The body is very light, and high perceived acidity calls for a rich meal.

With time and oxygen, hints of orange peel, pomegranate and blueberry make for a more complex nose. Black cherry rounds out the palate. White pepper, wet gravel, potting soil, moss and chalk lend seriousness and sophistication to an otherwise simple, cheerful red fruit character.

Its complexity changes little over time, but the flavors integrate more fully after thirty minutes opened. Balance is a highlight, and the integrity from nose to palate to finish is strong. The finish is perfumy and long.

Complexity: High, particularly in fruit, floral and mineral and earth aroma
Balance: High; its 13% alcohol is tucked away neatly; elevated acidity and sparse tannins are integrated; the full experience is even and congruent
Intensity: More elegant than expressive, but increases over and over
Character: Sophisticated, light, feminine, organic; quietly magisterial
Typicity: Unmistakable expression of Pinot Noir in the style of Burgundy, but with a roundness of fruit more common to its New World origin



Appellation: Willamette Valley

Vintage: 2013

Composition: Pinot Noir

Alcohol: 13%

Release Price: \$50

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby-purple, very clear, with a transparent rim

Fruit and Floral: Red cherry, strawberry, pomegranate, orange peel, black cherry, blueberry, fresh rose, dried rose, violet, perfume

Spice, Herbal and Vegetal: White pepper, dried herbs

Oak, Earth and Other: Leather, gravel, potting soil, moss, chalk

RESULTS:

Stage 1: Blind Tasting

- Complexity: 8/10
- Balance: 8/10
- Intensity: 6/10

Stage 2: Non-Blind

- Character: 6/10
- Typicity: 9/10

SCORE: 92

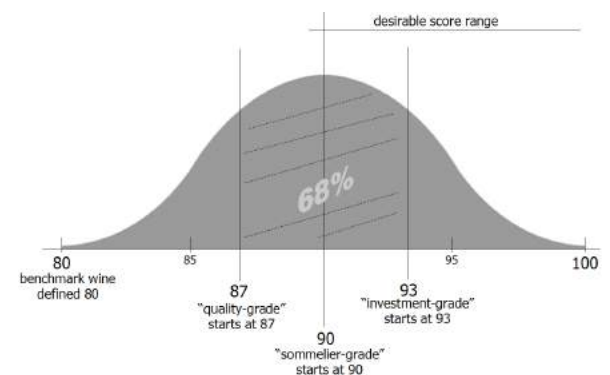


Tasting conducted November 2, 2016

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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.