

# Independent Wine Evaluation

## THE SOMMELIER COMPANY

### 2012 Pinot Noir, 50 Fathoms

A synthesis of many opposites, this Pinot Noir has power and finesse: Ethereal, earthy, feminine aromas and flavors are amplified by muscular intensity and a taut acidic backbone. Concentrated red fruit and orange peel fill the nose; dried rose, perfume, and boggy wet clay follow. Soft spice adds warmth and a refreshing bitterness to balance rich fruit.

Lightness of body, roundness of texture and density of flavor generate intriguing tension. The zesty palate is best buttressed by a savory meal; the flavors will stand up to a broad menu, including cream sauces and reductions, but medium-plus alcohol suggests avoiding spicy food.

**Complexity:** Shows a satisfying spectrum of concentrated aromas on the nose, with dimension and layers—over a simple, light-footed palate

**Balance:** Good; there is a touch of alcoholic warmth early on, and a tart finish after much exposure; shows best 45 to 90 minutes after opening

**Expressiveness:** A great virtue, it is intense for a feminine Pinot Noir

**Character:** Supple, plump, perfumy, organic, and light yet powerful

**Typicity:** Clear Pinot typicity, though more Old World in style



**Appellation:** Oakville AVA,  
Napa Valley

**Vintage:** 2012

**Composition:** Pinot Noir

**Alcohol:** 14%

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Light, clear ruby-garnet with brick-to-transparent rim variation

**Fruit, Floral:** Strawberry, raspberry, orange peel, black cherry, rose, perfume

**Spice, Herbal, Vegetal:** Bitter clove, cinnamon

**Oak, Earth, Other:** Brown sugar, wet clay, mushroom

### RESULTS:

#### Stage 1: Blind Tasting

- Complexity: 7/10
- Balance: 7/10
- Expressiveness: 8/10

#### Stage 2: Non-Blind

- Character: 7/10
- Typicity: 8/10

# SCORE: 92



Tasting conducted February 5, 2018

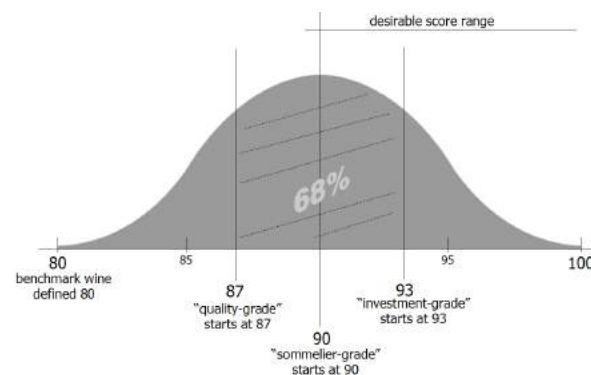
*Adam Edmondson*

Lead Evaluator, Adam Edmondson, CSW

*Jörn Kleinhans*

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.