

# Independent Wine Evaluation

## 2017 Pinot Noir, Bailey Family

This wine is simply gorgeous with a finish so seamless it feels like a Mozart melody. A heady elixir of black cherry, blueberry, and violets with dark earth notes give the wine a slight brooding character hiding more subtle clove and cinnamon, all set off by a woody flair from medium toast oak, fennel seed, and tarragon nuances. The medium plus body supports a round, lush opening. Hints of mocha and vibrant, stony minerality ornament the mid-palate and those flavors glide through the finish on excellent fruit persistence. Sculpted, enlivening acidity and ravishingly elegant tannins give this shapely wine its aura of refinement. The tannins have presence but with no astringency or grip. The finish is lengthy and fresh.

Languidly comforting, this is a fireside wine for a cool autumn evening paired with duck breast and roasted persimmons seasoned with duck fat.

**Complexity:** Bursting with diverse aromas, focused on dark fruit and earth

**Balance:** Seamless and refined. Not just balanced but harmonious

**Expressiveness:** Focused and well-delineated with good intensity

**Character:** A dark beauty, graceful and soothing

**Typicity:** A cut above the standard Willamette Valley Pinot Noir

## THE SOMMELIER COMPANY



**Appellation:** McMinnville

**Vintage:** 2017

**Composition:** Pinot Noir

**Alcohol:** 12.4%

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Transparent, medium ruby, shading to garnet near the rim

**Fruit, Floral:** Black Cherry, blueberry, violets

**Spice, Herbal, Vegetal:** Cinnamon, clove, fennel, tarragon

**Oak, Earth, Other:** Medium toast oak, loam, mocha, stony minerality

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 8/10

— Expressiveness: 8/10

#### Stage 2: Non-Blind

— Character: 8/10

— Typicity: 8/10

# SCORE: 94

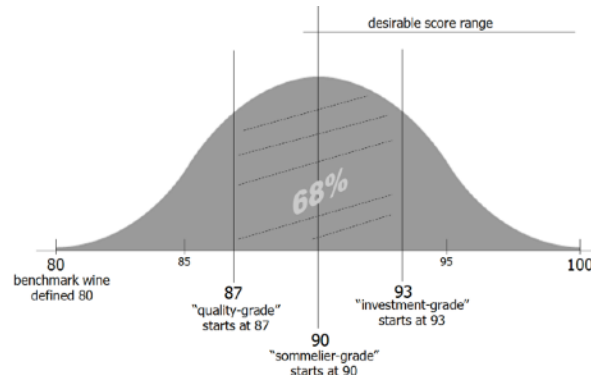


Tasting conducted January 2022

Evaluator, Dr. Dwight Furrow, CSW

General Manager, Adam Edmonson, 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.