

Independent Wine Evaluation

2018 Chardonnay, Bailey Family

Medium bodied, yet lithe and supple with tremendous dynamic range. Scintillating aromas of toast and brown butter meld with caramelized apple, honey, hazelnut, orange zest, and fresh herbs with the subtle earthiness of acacia giving the aroma profile great depth. A mineral note watches over the proceedings. Rich, amply proportioned, and viscous as it opens and extends through the softly yielding, elegant mid-palate, it plunges of a cliff becoming minerally and lean with prominent lemon on the finish, all while maintaining a core of pure, crystalline, spring water-like transparency.

Incisive acidity and only whispers of oak give this wine a stylish, contemporary vibe, generous but agile.

Complexity: Good aromatic complexity, a wide range of typical notes.

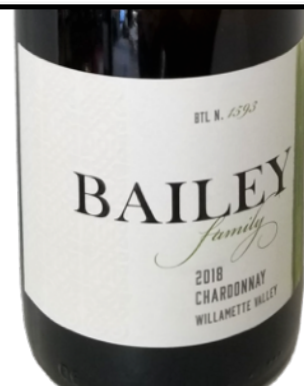
Balance: Balanced between upfront fruit volume and a leaner, mineral finish.

Expressiveness: A multi-dimensional wine showing richness, purity of fruit, and a dynamic mouthfeel.

Character: Has an endearing eccentric character, showing many sides with a single sip.

Typicity: Typical of cool climate Chardonnay with typical Chardonnay winemaking techniques.

THE SOMMELIER COMPANY



Appellation: McMinnville

Vintage: 2018

Composition: Chardonnay

Alcohol: 13.4%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Light lemon yellow with gold highlights

Fruit, Floral: Caramelized apple, honey, orange zest, acacia

Spice, Herbal, Vegetal: Generic fresh herbal aroma

Oak, Earth, Other: Light toast, brown butter, honey, hazelnut, stone, vanilla hints

RESULTS:

Stage 1: Blind Tasting

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

Stage 2: Non-Blind

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

SCORE: 93

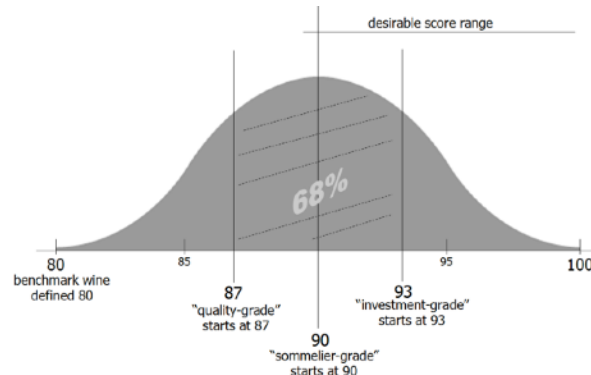


Tasting conducted January 2022

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.