

Independent Wine Evaluation

2018 "J Block" Pinot Noir, Youngberg Hill

Lithe, supple, and loaded with vitality, minerality with top notes of crushed rock give this wine its character and intensity. On the nose, the mineral seam is accompanied by fresh cherry with hints of cranberry and raspberry leaf melding with gentle oolong tea and dust with lavender nuances. Aeration brings out allspice with subtle shadings of oak. The aromas have an ethereal, open personality, bright and pretty, that go nicely with the eager, dynamic movement on the palate driven by incisive acidity and that torrent of crushed rock.

There is plenty of urgency and strength on this medium-minus frame, but the tannins smooth out nicely and it finishes elegantly with poise and generosity. A seriously kinetic wine that wants to make friends.

Complexity: A dynamic interplay of bright fruit and stony, active minerality

Balance: Poised and properly proportioned

Expressiveness: Exceptionally dynamic and full of life

Character: Lithe and agile, kinetic, and friendly

Typicity: Typical of cool climate, new world Pinot Noir

THE SOMMELIER COMPANY



Appellation: McMinnville

Vintage: 2018

Composition: Pinot Noir

Alcohol: 13.8%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

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

Fruit, Floral: Cherry, cranberry, raspberry leaf, lavender

Spice, Herbal, Vegetal: Oolong tea, allspice

Oak, Earth, Other: Crushed rock, light oak, dust

RESULTS:

Stage 1: Blind Tasting

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

Stage 2: Non-Blind

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

SCORE: 92

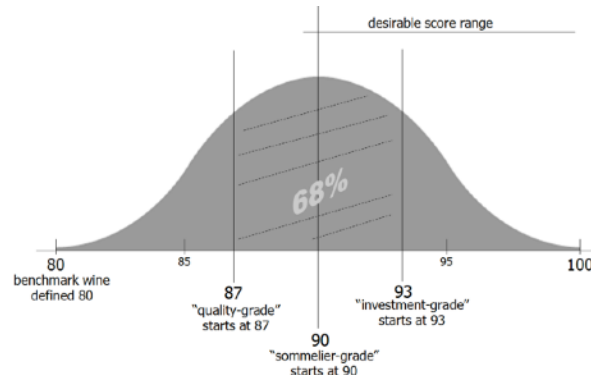


Tasting conducted January 2022

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.