

Independent Wine Evaluation

2020 "Aspen" Chardonnay, Youngberg Hill

Taut, dry, and full of energy, the first impression is tropical with notes of fruit cup, grapefruit, and orange blossom, then light toast laced with stony minerality, and pleasant background hints of lightly buttered popcorn. Time in the glass reveals a smoky note fused with spicy cardamom. The wine seems simple at first but the evolution with aeration adds considerable interest.

The palate is on the light side of medium bodied, acid-driven with a quick hit of round, slightly viscous fruit upfront, then a rollicking evolution buoyed by a bracing, bristly texture. The finish is crisp and very dry with good length punctuated by lemon resting on a bed of chalk. Oak is judiciously muted.

Complexity: First impression is simple, but complexity emerges with time.

Balance: Prominent acid with enough fruit and texture to keep it balanced

Expressiveness: This wine is about texture and tension on the palate. Very satisfying.

Character: Kinetic, playful but straightforward

Typicity: Typical of cool climate Chardonnay in the style of Chablis

THE SOMMELIER COMPANY



Appellation: McMinnville

Vintage: 2020

Composition: Chardonnay

Alcohol: 12.8%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Straw with light lemon highlights

Fruit, Floral: Fruit cup, grapefruit, apple, orange blossom

Spice, Herbal, Vegetal: Cardamom, slight hint of basil

Oak, Earth, Other: Lightly buttered popcorn, light toast, stone, smoke

RESULTS:

Stage 1: Blind Tasting

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

Stage 2: Non-Blind

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

SCORE: 92

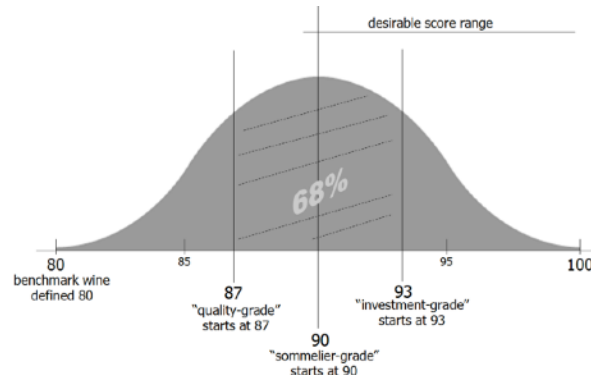


Tasting conducted January 2022

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.