Independent Wine Evaluation

THE SOMMELIER COMPANY

2018 "Cuvée" Pinot Noir, Youngberg Hill

A beautiful expression of Pinot Noir, intensely aromatic and complex with lovely purity. Aroma hounds will find plenty to contemplate in its impressive contrast between profound dark cherry and light-hearted candied fruit supported by herbal tea notes and lilac with a bit of damp leaf and loam. A spice box of clove, cinnamon, a touch of sandalwood, and vanilla with mocha hints, especially after aeration, round out the complex, densely packed aroma profile. In the mouth, an enveloping silky texture provides a measure of opulence on a medium frame, set off by balanced acidity. Fine-grained, gently lapping tannins launch the intricately detailed finish.

Good fruit persistence pulls up tart red current and orange zest as the graceful evolution proceeds. Interestingly, the tannins firm up quite late and become grippy adding an element of surprise as the finish fades.

Complexity: Intricate aromas with subtle shadings and contrasts.
Balance: Well-proportioned with nothing out of place.
Expressiveness: Focused with excellent clarity and an eloquent evolution on the palate.
Character: Has the charm we expect from Pinot Noir with added generosity.
Typicity: A fine example of Willamette Valley Pinot Noir.

Appellation: McMinnville

Vintage: 2018

Composition: Pinot Noir

Alcohol: 13.6%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

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

Fruit, Floral: Dark cherry, candied fruit, lilac, red current, orange zest

Spice, Herbal, Vegetal: Herbal Tea, damp leaf, clove, cinnamon

Oak, Earth, Other: Sandalwood, loam, vanilla, mocha

RESULTS:

Stage 1: Blind Tasting
—Complexity: 8/10
—Balance: 7/10
—Expressiveness: 8/10

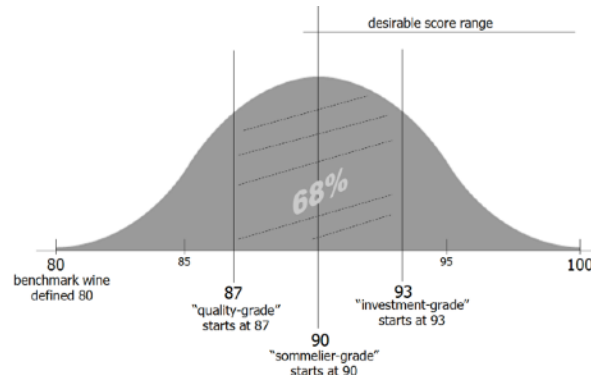**Stage 2: Non-Blind**
—Character: 8/10
—Typicity: 7/10

SCORE: 93

Tasting conducted January 2022

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Evaluator, Dr. Dwight Furrow, CSW

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General Manager, Adam Edmonsond, CSW

EVALUATION MODEL:

desirable score range

68%

80 benchmark wine defined 80 — 85 — 87 "quality-grade" starts at 87 — 90 "sommelier-grade" starts at 90 — 93 "investment-grade" starts at 93 — 95 — 100