

Independent Wine Evaluation

2018 Barnello Pinot Noir, Oregon Estate

This soft, perfumy and delicate red wine is a highly classical new world interpretation of lighter Burgundy-originated pinot noir variations.

A great reflection of wines from the Pacific Northwest, this pinot is light, and the initial palate is crisp, herbal, refreshing. With more development and air exposure, dry leather, forest floor, and potpourri add complexity already on the nose.

The palate is still more expressive than the aromas promise, and it is a bundle of raspberry, rose, pine needles and even wet stones—lifted up by an acidic backbone that makes it a capable food wine.

Complexity: Well rounded in cold-weather fruit and earth notes.

Balance: Slight sweetness balanced with lively acidity harmoniously.

Expressiveness: Impressive nose florality and freshness.

Character: True to French pinot style, but somewhat undifferentiated.

Typicity: Highly typical for young Dijon clones grown in Oregon.

THE SOMMELIER COMPANY



Barnello
- RESERVE -

2018 | PINOT NOIR RESERVE
WILLAMETTE VALLEY • OREGON
ESTATE GROWN & BOTTLED

Appellation:
Willamette Valley, Oregon

Varietals: Pinot Noir

Vintage: 2018

Alcohol: 13.9%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Light colored with low extraction, clear and youthful.

Fruit, Floral: Fresh raspberry, strawberry, cranberry, orange zest, red bubble gum.

Spice, Herbal, Vegetal: Allspice, fresh but ripe garden herbs, sweet rose-hip tea.

Oak, Earth, Other: Gentle leather base notes, spicy minerals, wet cement.

RESULTS:

Stage 1: Blind Tasting

- Complexity: 6/10
- Balance: 8/10
- Expressiveness: 7/10

Stage 2: Non-Blind

- Character: 6/10
- Typicity: 8/10

SCORE: 91



Tasting conducted December 3, 2019

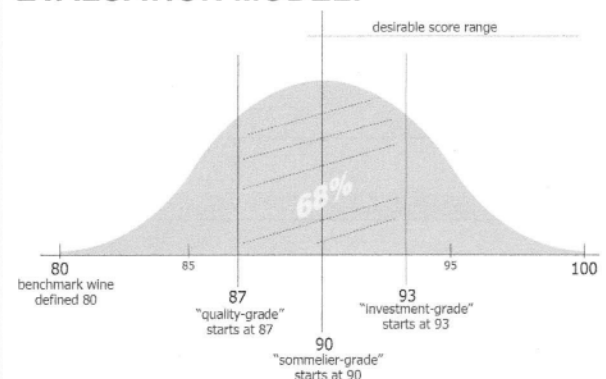
Adam Edmondson

Panel Chair, Adam Edmondson, CSW

Jörn Kleinhans

Evaluator, Jörn Kleinhans, PhD, 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.