

Independent Wine Evaluation

2013 Viognier, Rock Bottom Vineyard, End of the Road Winery

This is a very balanced, fruity, crisp and supple Viognier. Stone and tropical fruit are abundant on the nose, and the palate has a pleasant bite of soapy bitterness that unfolds into soft spices, perfume, almond and musk.

The typically weighty Viognier mouthfeel is dramatically cut through with crisp acidity, Meyer lemon, and chalky minerals. If wine were weather, this would be a moist, breezy day—not a hot, sunny Mediterranean day.

The 13.4% alcohol is perfectly integrated, and overall the wine shows Old World elegance and restraint, but with great intensity of flavor. The finish is complex—baking spices, clove, green olive, perfume, and honey.

Refreshing. Intense enough to enjoy by itself, but elegant enough to enjoy with sea food, or the full gamut of Northern Rhône white wine pairings.

Complexity: High; diversity of notes from the full range of categories

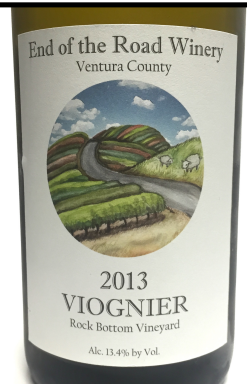
Balance: Balance body and strength, acidity and alcohol, are impressive

Intensity: High; aromas and flavors are clear, distinct, evenly expressed

Character: Generous, sensual, refreshing and feminine; memorable

Typicity: A wine true to the best qualities of its varietal character

THE SOMMELIER COMPANY



Appellation: Ventura County

Vintage: 2013

Composition: Viognier

Alcohol: 13.4%

Release Price: \$40

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Pale golden yellow with slight green highlights; clear; bright

Fruit and Floral: Pear, peach, mango, tangerine, lemon, honeysuckle, perfume

Spice, Herbal, Vegetal: Baking spices, clove, green olive

Oak, Earth and Other: Musk, almond

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 8/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 7/10

— Typicity: 8/10

SCORE: 93

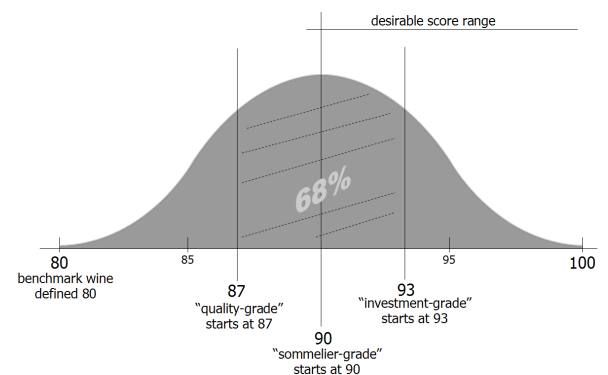


Tasting conducted June 20, 2016

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Principal, Jörn Kleinhans, 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.