

# Independent Wine Evaluation

## 2012 Cabernet Sauvignon, Sagebrush Annie's, Santa Barbara County

This wine is an especially dramatic example of the herbaceous qualities of Cabernet Sauvignon. It begins with a light red cherry nose, an undifferentiated bouquet of spice, herbs and floral notes, and softens after a few minutes into a cassis, menthol and lavender-driven nose. The palate from the beginning and well into the tasting consists of dark fruit, anise and a radiating menthol.

After fifteen minutes chocolate appears and softens the palate; sage, mint thyme, and myrrh differentiate themselves from the herbs on the nose. After thirty minutes, oak pushes through as a complex of vanilla, beeswax—and a bit later, caramel and marshmallow, and a raspberry-creme finish. After two hours, fleshy plum and blackberry jam dominate the fruit profile.

The wine is notable overall for being highly herb-driven and enduring in the bottle. (You may wish to open it several hours before dinner.) With aging we anticipate a more balanced bouquet, strong intensity and high complexity.

**Complexity:** There are many facets to the wine; some are subtle and require age  
**Balance:** Structurally balanced; herbs slightly overshadow fruit and enliven acidity  
**Intensity:** Good intensity; paired foods should be hearty, aromatic and full of flavor  
**Character:** Stands out as an herbs-and-spices Cabernet with complex oak notes  
**Typicity:** Cabernet notes are typical, strong; style is unique for Santa Barbara

## SOMMELIER CAPITAL ADVISORS



**Appellation:** Santa Barbara County

**Vintage:** 2012

**Composition:** Cabernet Sauvignon

**Alcohol:** 14.8%

**Release Price:** \$48

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Deep ruby red color, clear, slightly dull, with a transparent rim

**Fruit and Floral:** Cassis, red cherry, plum, blackberry jam, raspberry, lavender

**Spice, Herbal and Vegetal:** Menthol, anise, sage, mint, thyme, myrrh

**Oak and Other:** Cherry wood, vanilla, beeswax, chocolate, caramel, marshmallow

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 6/10

— Intensity: 7/10

#### Stage 2: Non-Blind

— Character: 7/10

— Typicity: 6/10

# SCORE: 91

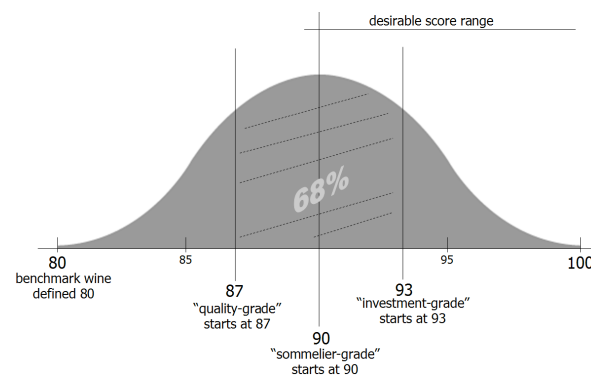


Tasting conducted November 4, 2015

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### 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.