Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

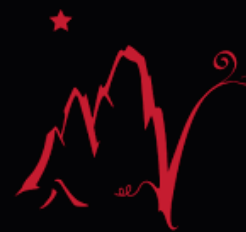## 2010 Cabernet Sauvignon, Mount Veeder Magic Vineyards, Napa Valley

This wine is a rich, complex and balanced expression of Cabernet Sauvignon. Moderate in acidity and tannin, it shows a medium-plus body and a warm palate and finish, though the alcohol is well integrated. It shows age in its complexity but a mix of ripe and youthful tannins promise the wine will age several more years.

Green pepper leaps from the glass in the early going and gives way to bright red fruit, black currant jam, perfume and herbs, and a spectrum of French oak notes, from baking spices to tobacco and mocha. Though unmistakably New World, this wine has the power and the femininity of a French Margaux—without the earth.

After half an hour, a complex of anise and menthol reminded some panelists in the blind tasting of the unique nose of a Carmenere, but there was no dispute in the end that the wine was a bold but highly refined Cabernet Sauvignon.

Complexity: Very high, on the nose and the palate, for 45 minutes to an hour.
Balance: The cardinal virtue is balance, especially integrity from nose to finish.
Intensity: Above average on the nose and the palate; more so on the nose.
Character: Above average, for strong representation of herbs/French oak.
Typicity: Clearly a Napa Cabernet, though with a few uncommon notes.

Mount Veeder Magic Vineyards™
"grapes with altitude"

Appellation: Mount Veeder district of Napa Valley
Vintage: 2010
Composition: Cabernet Sauvignon
Alcohol: 14.8%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Pure ruby, opaque and with no rim variation; slightly clouded and with some sediment at the finish of the bottle
Floral and Fruit: Violet, perfume, raspberry, red cherry, cassis (rich, nearly like a black currant jam) and blackberry
Spice, Herbal and Vegetal: Anise, eucalyptus, menthol, green bell pepper
Oak, Earth and Meat: Vanilla, baking spices, cherry wood, dried tobacco leaves, mocha, coffee
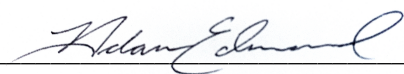
RESULTS:

Stage 1: Blind Tasting
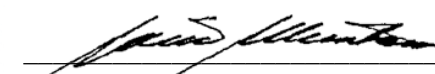—Complexity: 8/10
—Balance: 9/10
—Intensity: 8/10

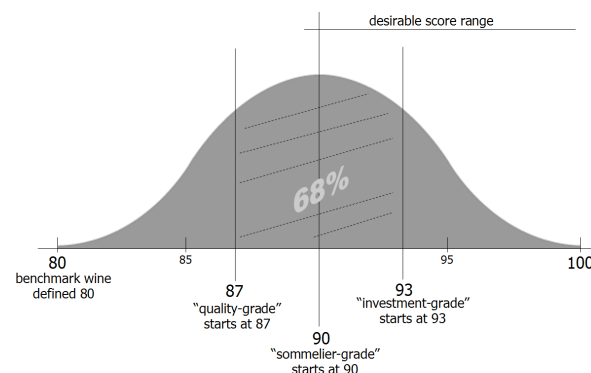**Stage 2: Non-Blind**
—Character: 6/10
—Typicity: 8/10

SCORE: 94

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

Lead Evaluator, Adam Edmonsond, CSW

Principal, Jörn Kleinhans, CSW

METHODOLOGY DISCLOSURE: Full evaluation criteria and process description available upon request. Wines are tasted and evaluted 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.

1 (310) 467-5582 • evaluation@SommelierCompany.com
www.SommelierCompany.com