

Independent Wine Evaluation

2011 Cabernet Sauvignon, Sagebrush Annie's, Santa Barbara County

This wine is characterized by vigorous and juicy red and dark fruit flavors, green herbs, chocolate and pleasant oak notes of cherry wood and saddle leather.

Intensity and complexity were notable from the moment the bottle was opened and they reached their peak after thirty minutes. The red cherry, cassis and green herbs revealed a young Cabernet Sauvignon early in the blind tasting, though the tannins were quite soft. This is a wine for those who appreciate New World fruit, power and body—with Old World balance, discipline and clarity.

While medium-plus alcohol is perceptible, it is an even-keeled warmth with no unpleasant heat on the finish. After half an hour of development in the bottle, the finish was a real highlight: the fruit is carried through and lingers with herbaceous flavors for up to twenty-five seconds. After forty-five minutes, many aromas and flavors lost clarity but settled into a wine nonetheless pleasant to the end.

Complexity: A diverse set of notes showed clearly from the nose to the finish.
Balance: Strong consistency from nose to finish; key attributes stood in harmony.
Intensity: Intense from the beginning and for up to 45 minutes; less so thereafter.
Character: The panel found the wine memorable and unique within its appellation.
Typicity: Very typical fruit and herbal profile for Cabernet Sauvignon; the tannins were less perceptible than usual, and likely due to the wine's style and age there were none of Cabernet's green bell pepper, earth or graphite notes to speak of.

SOMMELIER CAPITAL ADVISORS



Appellation: Santa Barbara County

Vintage: 2011

Composition: Cabernet Sauvignon

Alcohol: 14.8%

Retail Release Price: \$48

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: The color is a youthful ruby color and the fluid is clear with no dullness, rim variation or sediment; viscous tears reveal a medium-plus body

Fruit: Ripe blueberry, red cherry, blackberry, and black currant/cassis are prominent; this is a juicy wine, though not overwhelmingly so

Spice, Herbal and Vegetal: Green herbs, coriander, menthol, eucalyptus

Oak and Other: Cherry wood, saddle leather, vanilla, brown sugar, chocolate, hints of butterscotch candy, and coffee

RESULTS:

Stage 1: Blind Tasting


- Complexity: 8/10
- Balance: 8/10
- Intensity: 7/10

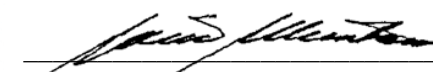
Stage 2: Non-Blind

- Character: 7/10
- Typicity: 7/10

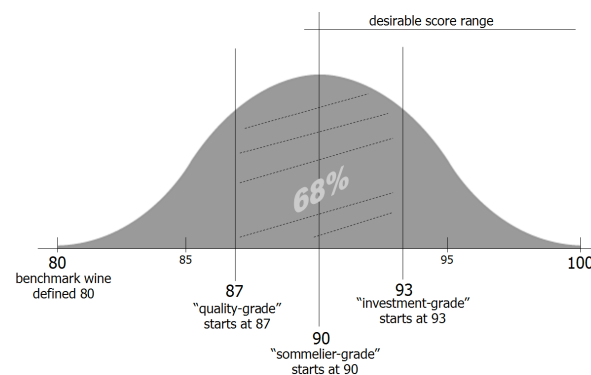
SCORE: 93




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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.