Independent Wine Evaluation

2013 Bent Press Cabernet Sauvignon, Frediani Vineyard, Calistoga

This is a brooding, masculine, dark fruit-driven Cabernet Sauvignon from Napa Valley. The first impression shows equal parts complex fruit and truly majestic oak treatment: cedar, dry leather, tobacco, and dust. Time reveals distinct dark forest fruits—black currant, blackberry, blueberry, raspberry underpinned by iron filings, dried herbs, violets, and black licorice. After an hour, complexity continues to develop: the nose shows lavender, roasted chestnuts, fir needles and soft brown sugar. The palate shows gravelly volcanic minerals, dark chocolate and lively eucalyptus.

Though immediately accessible, it takes about fifteen minutes of air for the wine's flavors to settle solidly into integration. It opens and gradually gains complexity over several hours, but remains unchanged in its essential character. The tannins are abundant and suggest longer cellaring.

Complexity: High; layers of diverse and intriguing aromas and flavors **Balance:** Good; tannins are high at present but should integrate with age; medium acidity and medium alcohol are even and subordinated to flavor **Intensity:** Highly expressive; big and powerful without being overblown **Character:** High: shows distinct, unique and memorable personality **Typicity:** Unique, but within grape varietal and regional typicity

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby-purple, slightly cloudy, extracted with no rim variation

Fruit and Floral: Black currant, blackberry, blueberry, raspberry, violet, lavender

Spice, Herbal and Vegetal: Dried herbs, black licorice, fir needles, eucalyptus

Oak, Earth and Other: Cedar, leather, tobacco, dust, iron filings, chestnut, brown sugar, volcanic minerals, dark chocolate

The Sommelier Company



Appellation: Calistoga, Napa Valley Vintage: 2013 Composition: Cabernet Sauvignon Alcohol: 14.5% Release Price: \$72

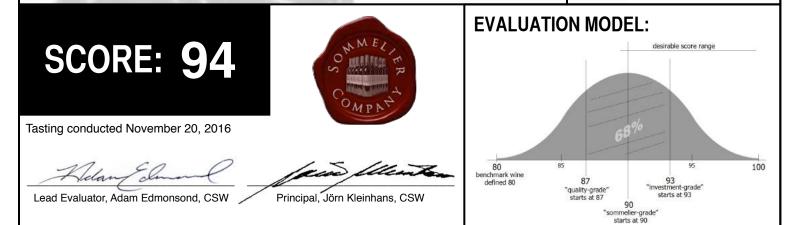
RESULTS:

Stage 1: Blind Tasting

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

Stage 2: Non-Blind

—Character: 8/10 —Typicity: 7/10



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.