

Independent Wine Evaluation

THE SOMMELIER COMPANY

2012 "No. 77" Mt. Veeder Cabernet Sauvignon, Foyt Family Wines

This Cabernet Sauvignon comes out strong with rich cassis, dark cherry, red cherry, brown sugar, cinnamon and clove. With time, floral notes and fresh blueberry make for considerable complexity in the first hour. Intensity of flavor increases thereafter, but some clarity is lost. The mouthfeel is velvety, with tannins that build on the palate.

Stylistically, the wine shows New World fruit, with Old World oak (French, with brown sugar and cedar) and feminine floral elegance. With volcanic minerals (lots of charcoal) and subtle roasted meat, the wine showed character from the vineyard, not only the winemaking. Food friendly now, the wine's acidity and tannins should integrate more with age; leather and floral flavors are also developing.

Complexity: Starts out multi-dimensional with complex fruit, spice, oak, and perfumy floral notes; loses its clarity gradually after an hour
Balance: Good; early and late, skews toward high perceived alcohol
Intensity: High; expressive from the start, but increases in intensity
Character: A juicy, meaty, gravelly Cabernet with feminine perfume
Typicity: High varietal typicity; very typical Mount Veeder minerals



Appellation: Mount Veeder
AVA, Napa Valley

Vintage: 2012

Composition: Cabernet
Sauvignon

Alcohol: 14.5%

Release Price: \$105

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby; youthful, mostly clear with no rim variation

Fruit, Floral: Cassis, red cherry, black cherry, cassis, fresh blueberry, pomegranate, potpourri, fresh rose, orange blossom

Spice, Herbal, Vegetal: Cinnamon, clove, anise, eucalyptus, mint, pine needles

Oak, Earth, Other: Brown sugar, cedar, chocolate malt, roasted meat, charcoal

RESULTS:

Stage 1: Blind Tasting

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

Stage 2: Non-Blind

- Character: 7/10
- Typicity: 8/10

SCORE: 94

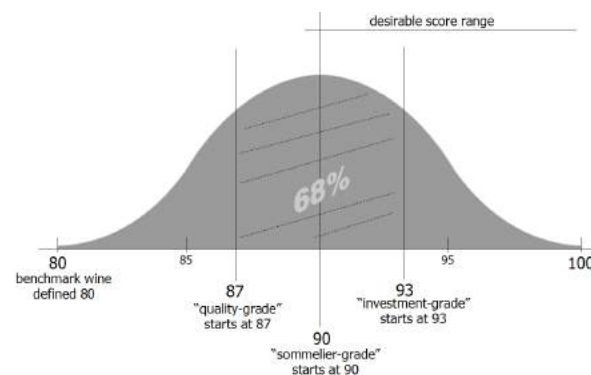


Tasting conducted February 16, 2017

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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.