

Independent Wine Evaluation

THE SOMMELIER COMPANY

2011 No. 77 Cabernet Sauvignon, Mount Veeder, Foyt Family Wines

Perfumed, herbaceous and underlined with a volcanic mineral quality, this Mount Veeder Cabernet Sauvignon eludes the typical fruit-heavy profile of Napa Valley and instead shows an almost Southern Italian-like character, befitting rich, rustic, tomato-driven cuisine. The tell for its real origin is its uncommonly complex oak treatment, however.

The immediate impression on the nose is leather, tobacco and cedar over thin red fruit, with a well-structured palate of blackberry jam, brown sugar and perfume. With a few minutes to breathe, fragrant fresh rose petal shows on the nose and dark cherry, orange zest, abundant herbs, licorice, menthol and dill fill out the palate.

The wine is notably complex, clean and intense, but lean on fruit.

Complexity: Shows layers of clear, distinct aromas; a bit lean on fruit
Balance: Perceived alcohol and acidity are elevated; tannins are smooth and integrated; nose-palate-finish integrity is high; the bouquet leans fairly strongly in the direction of floral, herbal and oak aromas and flavors
Intensity: High; everything pleasant in the wine is well amplified
Character: Powerful but feminine, austere, and food-friendly
Typicity: High varietal typicity and Mount Veeder minerals



Appellation: Mount Veeder, Napa Valley

Vintage: 2011

Composition: Cabernet Sauvignon

Alcohol: 14.5%

Release Price: \$105

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Ruby, clear, with very slight purple highlights at the rim

Fruit and Floral: Cherry, strawberry, blackberry, perfume, rose petal, orange zest

Spice, Herbal and Vegetal: Menthol, licorice, dried mixed herbs

Oak, Earth and Other: Cedar, cherry wood, leather, dill, dried tobacco leaf, brown sugar, dark chocolate, charcoal

RESULTS:

Stage 1: Blind Tasting

- Complexity: 8/10
- Balance: 6/10
- Intensity: 9/10

Stage 2: Non-Blind

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

SCORE: 93

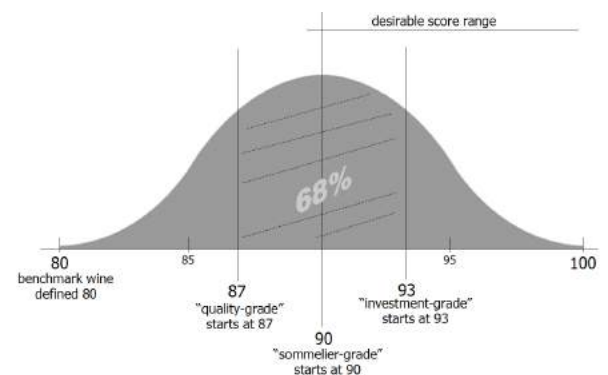


Tasting conducted October 21, 2016

Adam Edmondson
Lead Evaluator, Adam Edmondson, CSW

Jörn Kleinhans
Principal, Jörn Kleinhans, CSW

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.