

Independent Wine Evaluation

2012 Matthiasson Cabernet Sauvignon, Oak Knoll District of Napa Valley

This wine is a refreshingly balanced expression of New World cabernet sauvignon.

There is a pleasing symmetry between red and dark fruit flavors, expressed more on the palate than the nose. What seems to be French oak is slight and on the neutral side. Light in perceptible alcohol and body, the wine combines Old World structure and New World flavor. Lively acidity makes it a fine companion to food.

Do not hurry this wine; it rewards revisiting across two hours. What begins as a simple and slightly medicinal package of tightly-wound fruit, spice and dry tobacco unfolds into nutmeg, black olive, lavender, clove and moist potting soil. Potpourri, mint and eucalyptus follow, and a frictionless finish shows cinnamon, vanilla-raspberry and sun-dried tomato.

Perhaps due to ten percent merlot and restrained winemaking, its style veers outside the norm for a Napa Valley cabernet sauvignon. Fine, youthful tannins suggest aging for two or three years, or as many as ten to fifteen years.

Complexity: Notes are diverse with more clarity on the palate than the nose.

Balance: Major virtues are structural balance and nose-palate-finish integration.

Intensity: An initially muted nose opens up with time; the palate is expressive.

Character: Not a bold personality; best appreciated for harmoniousness.

Typicity: Average typicity for grape variety and regional appellation.

SOMMELIER CAPITAL ADVISORS



Appellation: Oak Knoll District of Napa Valley

Vintage: 2012

Composition: 90% Cabernet Sauvignon, 10% Merlot

Alcohol: 13.9%

Retail Release Price: \$60

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Brilliant pink-purple and ruby, clear, youthful with no rim variation, pink stained tears, no sediment

Floral and Fruit: Plum, dark sweet cherries, medicinal fruit, black currant, lavender, potpourri, blackberry, raspberry

Spice, Herbal and Vegetal: Nutmeg, cinnamon, clove, licorice, black olive, cooked red cabbage, mint, eucalyptus, sun-dried tomato

Oak and Earth: Dried tobacco leaves, cedar, sweet vanilla, moist potting soil

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 8/10

— Intensity: 7/10

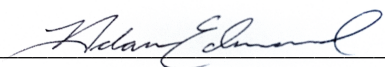
Stage 2: Non-Blind

— Character: 6/10

— Typicity: 5/10

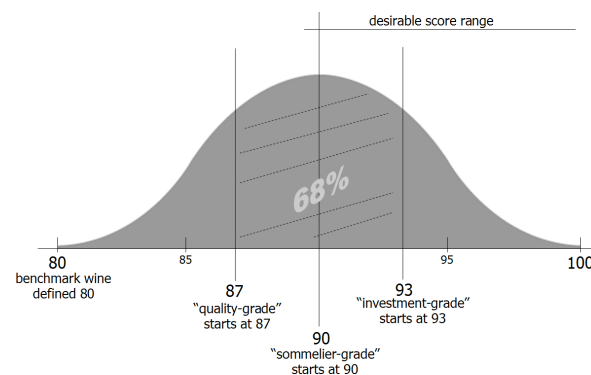
SCORE: 92




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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.