

Independent Wine Evaluation

THE SOMMELIER COMPANY

2011 Bent Press Cabernet Sauvignon, Oak Knoll District

This Cabernet Sauvignon is fruit-driven and relatively light-bodied, more intense on the palate than the nose. The fruit is lush and compact: brilliant cassis, cherry, red plum and prune. Behind the red fruit stands complex oak and hints of tomato leaf, dried blueberry, forest floor and herbs.

With thirty minutes of exposure, the fruit makes way for more forest floor character—fir needles and dried moss—along with fresh tobacco, a hint of leather, and sensuous perfume. Complexity and integration of flavors peak at about an hour and a half when blackberry, eucalyptus, anise, Bordeaux-like wet gravel, clove and subtle vanilla fill in the remaining gaps.

The 14.5% alcohol is well hidden, as are the supple tannins. Nice acidity makes the wine food-friendly. The palate is soft for a Cabernet Sauvignon and some fruit and spice qualities will remind tasters of fine Zinfandel.

Complexity: High, but needs an hour to unfold, as of December 2016

Balance: Structurally balanced; great integrity from palate to (long) finish

Intensity: Very expressive on the palate; only slightly less so on the nose

Character: Fresh, sweet red fruit, backed by forest floor and perfume

Typicity: Less varietally typical in the beginning—its fruit reminded our panelists of Old Vine Zinfandel for a time; typical in the end, however



Appellation: Oak Knoll District, Napa Valley

Vintage: 2011

Composition: Cabernet Sauvignon

Alcohol: 14.5%

Release Price: \$72

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Ruby with slight purple highlights; very clear, no rim variation

Fruit and Floral: Cassis, cherry, red plum, prune, blueberry, strawberry, perfume

Spice, Herbal, Vegetal: Tomato leaf, moss, fir needles, eucalyptus, clove, anise

Oak, Earth and Other: Cherry wood, tobacco, vanilla, leather, wet gravel

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 8/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 7/10

SCORE: 95

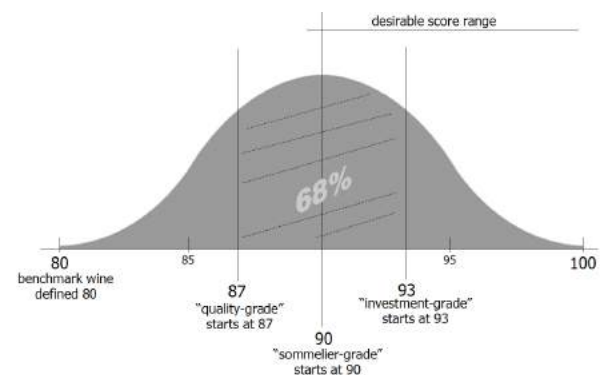


Tasting conducted December 6, 2016

Lead Evaluator, Adam Edmondson, CSW

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.