Independent Wine Evaluation

2013 "Vanquish" Cabernet Sauvignon, Modus Operandi

This is a fresh and juicy Cabernet Sauvignon, not unmistakably Napa at first, with great structure and purity. It shows a range of fruit from bright red cherry and raspberry, to ripe blackberry and a small amount of cassis.

The evolution is considerable and suggests spending time with this wine. From the start, it is deceptively cheerful, even tart; but with time a lush mid-palate of dark fruit, a firm tannic structure, and good acidity fill the gaps and prove it to be a serious wine that will gain interest with age.

Flavor intensity is notable. Tertiary red floral notes, menthol, subtle tomato paste and iron come out with time, adding to the wine's complexity. After about two hours, a creamy and rich texture and subtle vanilla and cedar notes show the oak treatment: 100% French oak in its second use.

Complexity: Satisfying complexity; expected to improve with age
Balance: Tannic and acidic structure are great; alcohol is a little warm
Intensity: High; flavors and aromas shine with boldness and clarity
Character: Memorable for its flavor evolution, structure and purity
Typicity: Clearly a Cabernet Sauvignon, not obviously Napa

Appellation: Napa Valley

Vintage: 2013

Composition: Cabernet Sauvignon

Alcohol: 15%

Release Price: $75

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby, extracted and youthful

Floral and Fruit: Red flowers, red cherry, raspberry, blackberry, cassis

Spice, Herbal, Vegetal: Menthol, tomato paste

Oak, Earth and Other: Iron, vanilla, cedar

RESULTS:

Stage 1: Blind Tasting
—Complexity: 7/10
—Balance: 7/10
—Intensity: 8/10

Stage 2: Non-Blind
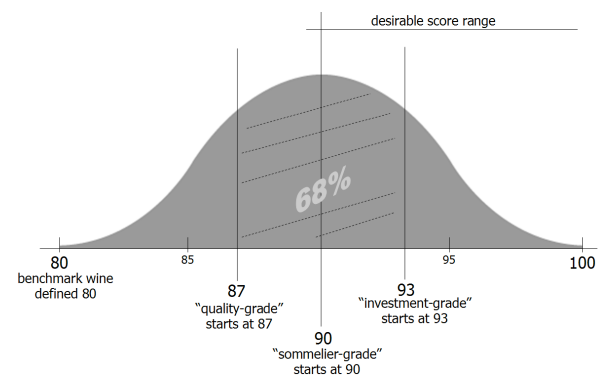—Character: 8/10
—Typicity: 5/10

SCORE: 93

Tasting conducted February 23, 2016

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EVALUATION MODEL:

desirable score range

68%

80
benchmark wine
defined 80

85

87
"quality-grade"
starts at 87

90
"sommelier-grade"
starts at 90

93
"investment-grade"
starts at 93

95

100

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