

Independent Wine Evaluation

THE SOMMELIER COMPANY

2009 Xurus Cabernet Sauvignon, Sonatina Vineyard

This wine is rich and flavorful from the beginning, with tobacco and raspberry jam prominent on the nose. Beyond that are red cherry, ripe blueberry, and lavender. The fruit is lush and deep, buoyed by a touch of refreshing menthol and green herbs. Restrained French oak treatment imparts cedar mulch, a hint of mocha and a thin layer of vanilla.

The palate is red cherry, leather and cassis. With development over an hour, an impression of strawberry, rhubarb and clove comes forward. The texture is velvet-like, though some grippy tannins suggest further aging. An Italian-esque tomato, orange zest and iron profile emerges toward the last of the bottle, though with no loss of the complexity observed earlier in the tasting. Technically, this is a great wine: it shows food-friendly medium acidity, low heat, and quiet masculinity. Integrity is a highlight; as one panelist put it, "The nose and palate finish each other's sentences."

Complexity: High complexity on nose and palate, likely to improve
Balance: Very high structural balance and integrity from nose to finish
Intensity: High aromatic and flavor intensity with a long, expressive finish
Character: Good; more technically archetypal than of a unique personality
Typicity: High cabernet sauvignon typicity; regionally, similar to Napa; stylistically, New World fruit with Old World elegance and restraint



Appellation: Lake County, California

Vintage: 2009

Composition: Cabernet Sauvignon

Alcohol: 13.8%

Release Price: \$75

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby, clear, with some sediment; minimal clear rim variation

Floral and Fruit: Lavender, rose, red cherry, raspberry jam, ripe blueberry, cassis, strawberry, rhubarb, tomato, orange zest

Spice, Herbal and Vegetal: Clove, green herbs, menthol, eucalyptus

Oak, Earth and Other: Tobacco, vanilla, leather, cedar mulch, mocha, iron

RESULTS:

Stage 1: Blind Tasting

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

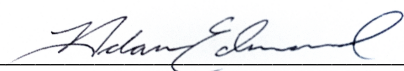
Stage 2: Non-Blind

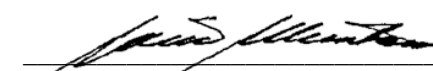
- Character: 7/10
- Typicity: 8/10

SCORE: 95

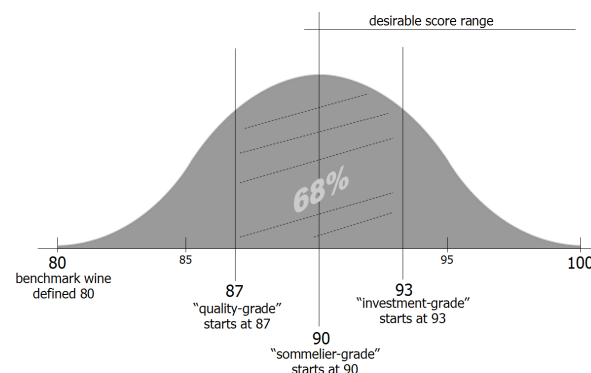


Tasting conducted January 13, 2015


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.