Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2014 Inside Passage, Volatus, Paso Robles

Sumptuous and generous on the nose with layers of roasted pear, red apple, and muskmelon mingling sensuously with camellia notes that become prominent after some aeration.

Hints of ginger and apricot enliven the foundation of lightly buttered toast rounding out this interesting flavor profile.

On the palate the story is about texture. The wine is endearingly fleshy and opulent, soft but thick like fine suede with a medium length finish showing bitter notes characteristic of some Viognier. A friendly, approachable wine with the intricacy and detail to hold your interest.
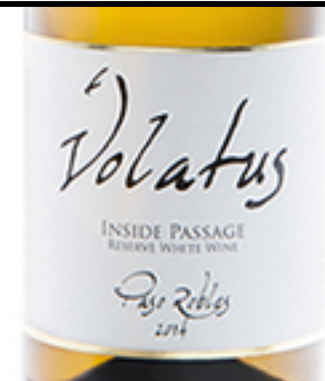
Complexity: Good on the nose, less complex on the palate

Balance: Acidity is a bit flat, the medium plus body needs more zest

Intensity: Clearly delineated, focused

Character: Nice suede-like texture and medium-plus body, good evolution on the nose, but is not dynamic on the palate and the medium length finish turns bitter, which is often characteristic of Viognier

Typicity: Dead-on Viognier/Marsanne, especially texturally

Appellation: Paso Robles
Vintage: 2014
Composition: 68% Viognier, 17% Marsanne, 15% Grenache Blanc
Alcohol: 14.9%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Lemon with green highlights

Floral and Fruit: Grilled pear, red apple, musk melon, hints of apricot, camellia with aeration

Spice, Herbal and Vegetal: Hints of ginger

Oak, Earth and Meat: Modest notes of buttered toast

Other: Hazelnuts, wet stone

RESULTS:

Stage 1: Blind Tasting
—Complexity: 7/10
—Balance: 6/10
—Intensity: 7/10

Stage 2: Non-Blind
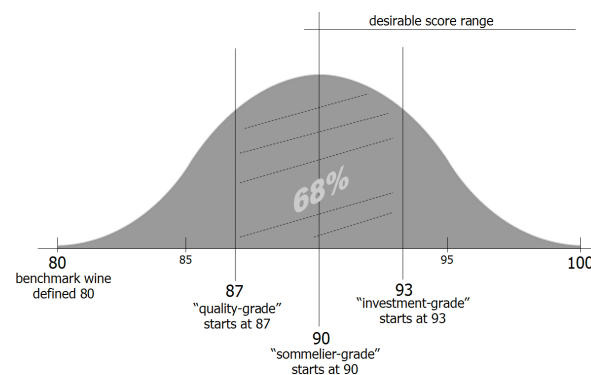—Character: 7/10
—Typicity: 8/10

SCORE: 91

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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