Independent Wine Evaluation

2012 "Vicarious" Red Blend, Modus Operandi

This pushes the envelope on ripeness. Intense, concentrated red plum rimmed with black pepper leaps from the glass, set off by menthol, cedar and hints of vanilla.

The plum theme carries on to the palate which, after the burst of intensity, acquires a soft, plush texture mid-palate and continues to evolve in the mouth, becoming unexpectedly tart and edgy on the medium length finish.

The concentrated fruit, soft texture, and medium-plus perceived acidity make this wine a bit of a paradox. This is a crowd-pleaser with enough complexity to fascinate the connoisseur. But with the edge on the finish, it's like the charming bon vivant with the rapier wit that cuts like a knife.

Complexity: Complex and dimensional Balance: Ripe, rich fruit balanced by high apparent acidity Intensity: Aromatic and full of flavor Character: Generous with lots of personality Typicity: An unusual blend but there is no doubt this is Napa

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Opaque, deep ruby, almost purple

Floral and Fruit: Red plum, dark plum, ripe berry

Spice, Herbal, Vegetal: Black pepper, menthol, baking spice

Oak, Earth and Other: Vanilla, cedar, chocolate malt

The Sommelier Company



Appellation: Napa Valley Vintage: 2012 Composition: Proprietary Alcohol: 14.5% Release Price: \$45

RESULTS:

Stage 1: Blind Tasting

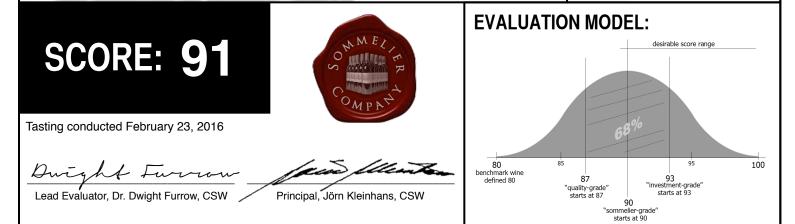
-Complexity: 7/10

-Balance: 7/10

-Intensity: 7/10

Stage 2: Non-Blind

—Character: 8/10 —Typicity: 6/10



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.