

Independent Wine Evaluation

THE SOMMELIER COMPANY

2012 "Antithesis" Red Blend, Modus Operandi

This earns the label blockbuster. On the nose, deep, ripe blackberry and dried fig are kissed with lavender, licorice and baking spice all wrapped in a sheer cloak of vanilla. The palate is luscious and creamy with chocolate notes adding to the impression of opulence. But this is no flabby fruit bomb. Taut acidity keeps this luxury liner afloat ushering in a long, flavorful finish with finely-etched tannins. A perfect marriage of depth and elegance, this is one of those brooding wines that you can lose yourself in for an entire evening.

The winemaking is equally fascinating. A portion of the juice is handled in a modified ripasso style, with some juice drained off to increase skin contact and then given an additional high dose of fresh skins late in the fermentation process, before adding the main blending grape. 100% new French oak for 22 months is necessary to handle all this structure imparted by the massive skin to juice ratio. The result is both intriguing and delicious, satisfying the mind and the heart.

Complexity: Broad and dimensional with great depth

Balance: Exquisite, lush fruit with vibrant acidity and persistent, fine-grained tannins, oak is integrated

Intensity: Highly expressive aromatics and flavor

Character: Great substance and originality

Typicity: Napa but a work of art beyond categorization



Appellation: Napa Valley

Vintage: 2012

Composition: Proprietary

Alcohol: 14.5%

Release Price: \$150

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Opaque, deep ruby, almost purple

Floral and Fruit: Lavender, ripe blackberry, dried fig

Spice, Herbal, Vegetal: Licorice, baking spice, tea, menthol

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

RESULTS:

Stage 1: Blind Tasting

— Complexity: 8/10

— Balance: 9/10

— Intensity: 8/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 8/10

SCORE: 95



Tasting conducted February 23, 2016

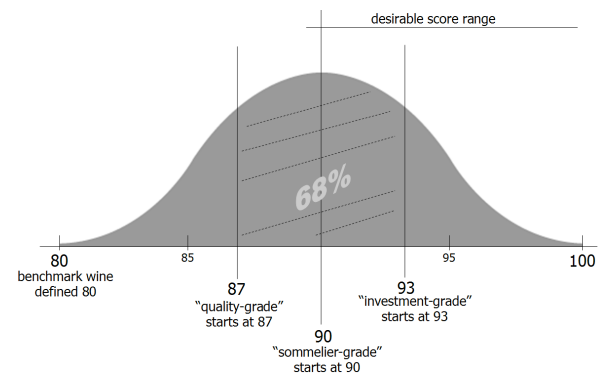
Dwight Furrow

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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.