Independent Wine Evaluation

2007 Reserve, Volatus, Paso Robles

This wine is warm, velvety and voluptuous. With a slightly sweet nose and a rich array of powerful flavors from beginning to end, it is quintessential Paso Robles.

The intensity is not over-the-top; it is right at the top, and very enjoyable. Though the style can be enjoyed on its own, ample acidity and a lively bouquet of herbs make it a good choice with food—ideally grilled meats and green vegetables.

Fans of fruit will enjoy it especially; others may enjoy spice, tea and oak notes.

For its age the wine is surprisingly youthful and quick to open up. Because of its age, the flavors and structural components are well integrated. The aromas can be fleeting in the glass, but each new pour reveals new facets, peaking in the bottle at thirty minutes and settling down after forty-five minutes to an hour.

Complexity: Shows a satisfying number of aromas and flavors, thought they have settled in together with age and require a little concentration to pull apart **Balance:** Above average; medium-plus acidity balances medium-plus alcohol **Intensity:** Noteworthy; aromas and flavors are rich, vibrant from start to finish **Character:** This is not an outlier or renegade; its strength is regional typicity **Typicity:** The notes do not point directly to Syrah or Malbec, but this wine is labeled regionally; regional typicity was strong, evident in the blind tasting

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby; clear and brilliant, with stained tears; youthful Floral and Fruit: Blueberry pie, raspberry, strawberry, kirsch, red cherry, plum Spice and Herbal: Menthol, peppermint, black tea, clove, baking spices Oak, Earth and Meat: Leather, caramel, light smoke, light charcoal

Sommelier CAPITAL Advisors



Appellation: Paso Robles Vintage: 2007 Composition: Syrah and Malbec Alcohol: 14.8% Retail Release Price: \$25

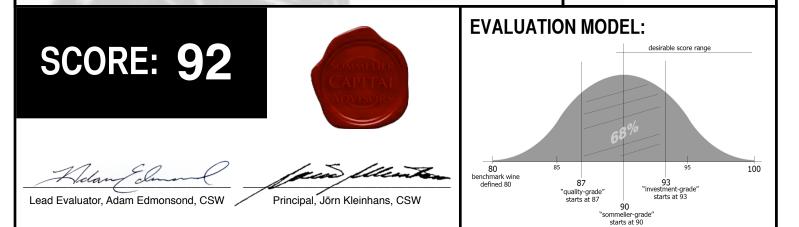
RESULTS:

Stage 1: Blind Tasting

- -Complexity: 7/10 -Balance: 7/10
- -Intensity: 9/10

Stage 2: Non-Blind

-Character: 6/10 -Typicity: 7/10



METHODOLOGY DISCLOSURE: Full evaluation criteria and process description available upon request. Wines are tasted and evaluted 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.