

# Independent Wine Evaluation

## THE SOMMELIER COMPANY

### 2013 Cabernet Sauvignon, Modus Operandi

First impressions on the nose are chocolate, cassis and blackberry. With a few minutes, the chocolate settles and the fruit profile becomes slightly more red and tart, amplified by an elevated perceived acidity.

Stylistically, the Napa Valley fruit is center-stage, but it does not crowd the picture. The big story in this wine is the impact of 100% new French Oak. With time, it shows sweet clove, spice and cedar woodiness; later, smoke, cigar box and a thin layer of coconut come forward. The tannins are fine and unobtrusive for a young Cabernet Sauvignon. The nose is somewhat muted at this point, though the palate is expressive and the finish is long.

Some fresh herbs show in the end, but the winemaker has taken care to eliminate any other typical green notes. As of early 2016, the wine is not yet integrated, and will likely benefit significantly from aging.

**Complexity:** Good complexity, especially on the palate and finish  
**Balance:** Nice overall; alcohol is integrated; acidity was perceived as high  
**Intensity:** Good; strikes a fair balance between boldness and finesse  
**Character:** Agreeable to a range of palates; versatile and reliable  
**Typicity:** Clearly a Napa Valley Cabernet Sauvignon



**Appellation:** Napa Valley

**Vintage:** 2013

**Composition:** Cabernet Sauvignon

**Alcohol:** 14.5%

**Release Price:** \$100

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Very deep ruby-purple; youthful; brilliant but opaque

**Floral and Fruit:** Cassis, blackberry, raspberry

**Spice, Herbal, Vegetal:** Sweet clove, fresh herbs

**Oak, Earth and Other:** Oak spice, cedar, smoke, cigar box, coconut

### RESULTS:

#### Stage 1: Blind Tasting

- Complexity: 7/10
- Balance: 6/10
- Intensity: 7/10

#### Stage 2: Non-Blind

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

# SCORE: 90

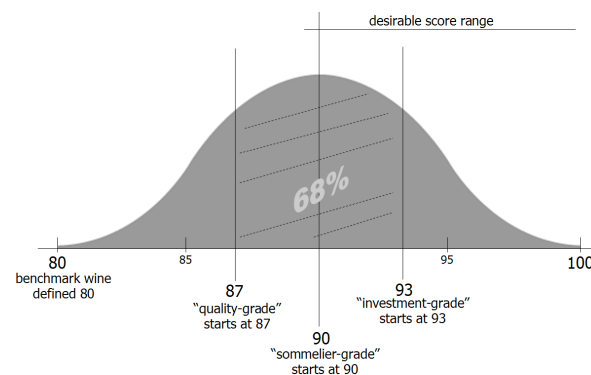


Tasting conducted February 23, 2016

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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.