2010 Cabernet Sauvignon, Sagebrush Annie's, Santa Barbara County

The experience of this wine begins with juicy, bright red fruit: cherry, ripe raspberry, red currant—even pomegranate. It's not a "fruit bomb," however. A gentle layer of herbs, spices and oak lend complexity to an impressive intensity. Mahogany, coffee and lots of brown sugar are highlights.

There are two highly memorable characteristics of this wine: the sustained integrity of flavor from nose to palate to finish—and the breadth of its evolution over time. What begins as a cheerful red fruit-driven wine with restrained herbs turns after twenty minutes into a showpiece of red and white floral aromas. This with sour cherry and tomato makes for a brief "Italian-esque" phase.

After forty-five minutes, the wine took an unexpected turn to darker fruit and chocolate, which drew attention to a soft, velvety texture. Its vivid flavors and rich palate survived well beyond two hours. Take your time with this wine.

Complexity: Complex, especially after twenty to forty-five minutes into tasting **Balance:** High integrity from nose to finish; acidity was perceived as high at times **Intensity:** Aromas and flavors are vivid from the start, but do not overpower food **Character:** Memorable for its nose-to-finish integrity, strong evolution over time **Typicity:** Notes typical of Cabernet Sauvignon, not obviously Santa Barbara

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Ruby red color, still vibrant and youthful though slightly clouded

Fruit: Red cherry, raspberry, red currant, pomegranate, sour cherry, tomato, tomato paste, plum, black currant

Spice, Herbal and Vegetal: Dried herbs, menthol, mixed spices

Oak and Other: Mahogany, coffee, brown sugar, chocolate

sommelier CAPITAL Advisors



Appellation: Santa Barbara County Vintage: 2010 Composition: Cabernet Sauvignon Alcohol: 14.8% Retail Release Price: \$48

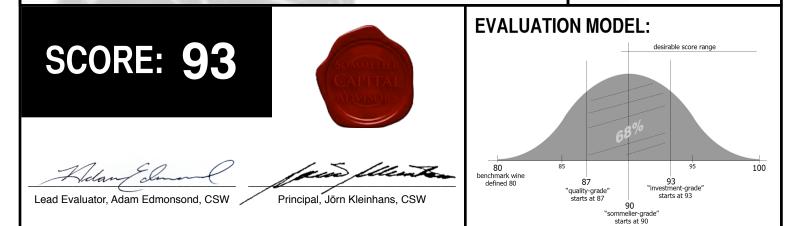
RESULTS:

Stage 1: Blind Tasting

- -Complexity: 8/10 -Balance: 8/10
- -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.