Independent Wine Evaluation

2015 Block 007 Estate Cabernet Sauvignon, Pedroncelli

This is a plush, inky Cabernet Sauvignon in a somewhat Zinfandel-like chocolaty-herbal Dry Creek style. The fruit is initially red and bright and develops toward blackcurrant and blackberry with exposure. Cinnamon, clove and anise are a steady warm undertone, lending complexity and depth to the palate. On the finish, perfume, herbs and charcoal notes provide a pleasant bitter counterpoint for the palate's cheerful fruit.

As of 2018, the tannin is abundant and grippy, calling for a savory meal or more time in the cellar. There is plenty of lively, well-integrated acid; though perceptible early on, its alcohol comes into balance with air.

Complexity: Moderate; there is a good range of different aromas and flavors, but at a low resolution of clarity—more lateral than dimensional Balance: Good; the alcohol is prominent early on but integrates in time **Expressiveness:** Well amplified aromas and flavors on the palate; the nose is less expressive; the finish is long, firm with a minty-floral tinge Character: Fruity, chocolaty, tannic, with bitter-sweet spice and mint Typicity: Clear Dry Creek style; varietal identity is less pronounced

THE SOMMELIER COMPANY



Appellation: Dry Creek Valley

AVA, Sonoma County

Vintage: 2015

Composition: Cabernet

Sauvignon

Alcohol: 14.5%

Release Price: \$26

VISUAL, AROMATIC AND FLAVOR

Appearance: Youthful, extracted, opaque and inky ruby-purple

Fruit, Floral: Raspberry, blackcurrant, cherry, blackberry, perfume

Spice, Herbal, Vegetal: Mint, clove, cinnamon, anise

Oak, Earth, Other: Baker's chocolate, vanilla, charcoal

RESULTS:

Stage 1: Blind Tasting

-Complexity: 5/10 -Balance: 6/10

-Expressiveness: 6/10

Stage 2: Non-Blind

-Character: 5/10 -Typicity: 6/10

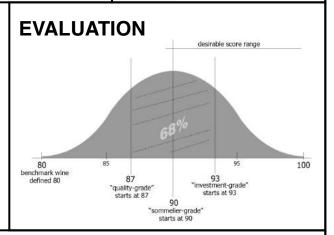
SCORE: 87



Tasting conducted February 9, 2018

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Principal, Jörn Kleinhans, CSW



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.