

Independent Wine Evaluation

SOMMELIER
CAPITAL
ADVISORS

2013 Chardonnay, Solitude, Carneros

This wine is a crisp and refreshing Chardonnay with some New World style, but reminiscent of the elegant Burgundian Chardonnays of France.

The acidity is lively and balanced, with notes of green apple and tropical fruit shining through a creamy layer from malolactic fermentation and time on the lees. French Oak adds cedar and toastiness to the palate, with nutmeg and butterscotch on the finish. The finish is quite long.

This wine is for the fans of elegant, feminine, cool weather Chardonnay that has not been over-treated with oak. Think Chablis, but softer, higher in fruit concentration, and with less minerality. With time, dry grassiness evolves into a pleasant barnyard nose. Spend plenty of time with this wine; it develops well over two hours and loses none of its beauty.

Complexity: Aromas and flavors are of a narrow set, but clear, diverse

Balance: Excellent structural harmony and integration from nose to finish

Intensity: This wine is elegant, but showed its aromas and flavors readily

Character: Notable for Old World philosophy and cool New World fruit

Typicity: Very high varietal typicity; mostly high regional typicity

SOLITUDE



Quality wines from the Carneros Region

Appellation: Carneros

Vintage: 2013

Composition: Chardonnay

Alcohol: 14.2%

Average Price: \$28

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Youthful, pale yellow, clear and brilliant

Floral and Fruit: Stone fruit, pear, green apple, tropical fruit, melon

Spice, Herbal and Vegetal: Slight nutmeg, dried grass

Oak, Earth and Other: Cedar, toast, butterscotch

RESULTS:

Stage 1: Blind Tasting

— Complexity: 6/10

— Balance: 9/10

— Intensity: 7/10


Stage 2: Non-Blind

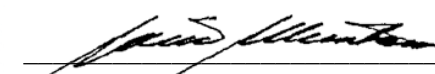
— Character: 6/10

— Typicity: 8/10

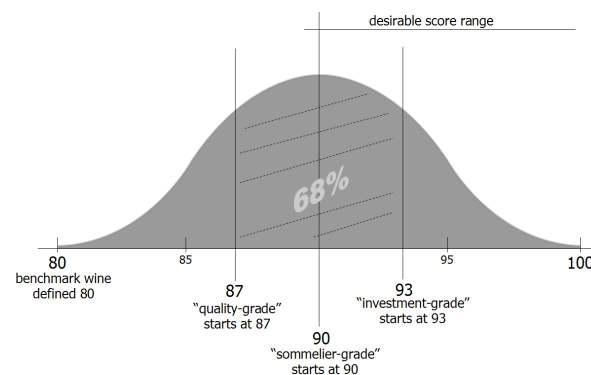
SCORE: 92




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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.