

Independent Wine Evaluation

SOMMELIER CAPITAL ADVISORS

2011 Mt. Veeder Reserve Cabernet Sauvignon, Foyt Family Wines

This wine is a delicious demonstration of what masterful oak aging can accomplish: a luxurious spectrum of flavors from cocoa to ground coffee, cigar box to saddle leather, smoke, spice and vanilla-butterscotch. The fruit leans dark—mostly black cherry, black currant, and blackberry.

After thirty minutes, camellia perfume emerges on the nose, with fresh green herbs, soft baking spices and just enough menthol to be refreshing. The nose and palate peak in complexity after around one hour. Rich dark chocolate complements dark cherry on the palate, and with more time turns to soft prune, clove, brown sugar, vanilla and butterscotch.

The alcohol is well integrated; with an hour's development in the bottle, we observed an enjoyable thirty-plus-second finish. A medium body, lively acidity and high intensity make it a versatile food wine.

Complexity: High, especially oak notes; clear, sustained, diverse flavors
Balance: Even structural balance, and great integration from nose to finish
Intensity: Sufficient to enjoy on its own, without overpowering paired foods
Character: Great nuance and personality; several distinguishing attributes
Typicity: Clearly Napa fruit and Mt. Veeder soil, with unique winemaking; for some on the panel, the oak called fine Rioja Gran Reserva to mind



Appellation: Mount Veeder District of Napa Valley

Vintage: 2011

Composition: Cabernet Sauvignon

Alcohol: 14.5%

Release Price: \$106

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep ruby with a clear rim, very slight tawny highlights

Floral and Fruit: Camellia, black cherry, black currant, blackberry, prune

Spice, Herbal and Vegetal: Fresh green herbs, clove, nutmeg, light menthol

Oak, Earth and Other: Ground coffee, saddle leather, cherry wood, tobacco, smoke, graphite, charcoal, dark chocolate, chestnut, vanilla, butterscotch

RESULTS:

Stage 1: Blind Tasting

- Complexity: 8/10
- Balance: 8/10
- Intensity: 8/10

Stage 2: Non-Blind

- Character: 8/10
- Typicity: 7/10

SCORE: 95

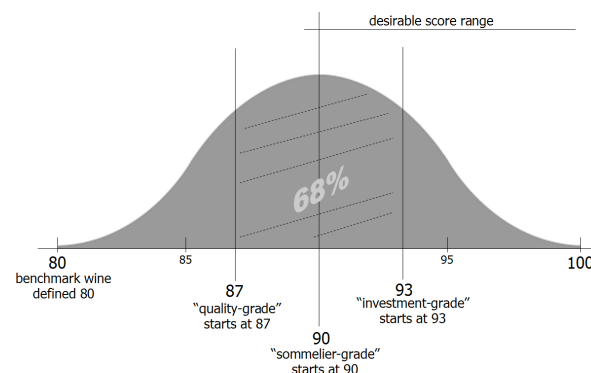


Tasting conducted November 13, 2015

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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.