

Independent Wine Evaluation

2011 Cabernet Sauvignon, Mount Veeder Magic Vineyards, Napa Valley

This is a powerful but balanced wine with a distinct, sophisticated character.

The fruit is tame, though rich and dark with a great deal of black currant. Brambly notes, elderberry and dried blueberry segue smoothly into rich soil, spices, flowers and dark chocolate. Red fruits are not strongly represented, though raspberry softens the wine's finish. Subtle chestnut, smoke, toast, tobacco and delicious cocoa butter point to a thoughtful oak regimen.

Notes of tar, leather, iron and sun dried tomato reminded some panelists of the Cabernet-based Super Tuscans. Gravel, charcoal and graphite to others were reminiscent of the wines of Graves. After thirty to forty-five minutes, the wine settled into a potpourri of purple and white flowers, Eastern spices and menthol. Its vibrant flavors endured well beyond an hour and a half, and supported an enduring fifteen to twenty second finish.

Complexity: High complexity with clear aromas/flavors from diverse categories
Balance: Harmonious structure, complementary flavors; integrated nose to finish
Intensity: Aromas/flavors were strong, with stability and endurance to the end
Character: A noteworthy, memorable slate of dark fruit, soil, flowers and oak
Typicity: Many typical Cabernet qualities; some untypical of Napa Valley

SOMMELIER
CAPITAL
ADVISORS



Mount Veeder
Magic Vineyards
"grapes with altitude"

Appellation: Mount Veeder district of Napa Valley

Vintage: 2011

Composition: Cabernet Sauvignon

Alcohol: 14.8%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Deep youthful ruby with no rim variation; slightly clouded

Floral and Fruit: White and purple flowers, perfume, black currant, elderberry, dried blueberry, raspberry

Spice, Herbal and Vegetal: Eastern spices, menthol, eucalyptus

Oak and Earth: Chestnut, smoke, toast, tobacco, vanilla, white chocolate (cocoa butter), dark chocolate, gravel, tar, iron, charcoal, graphite

RESULTS:

Stage 1: Blind Tasting

- Complexity: 8/10
- Balance: 9/10
- Intensity: 8/10

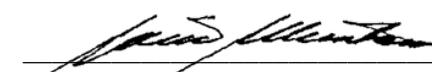
Stage 2: Non-Blind

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

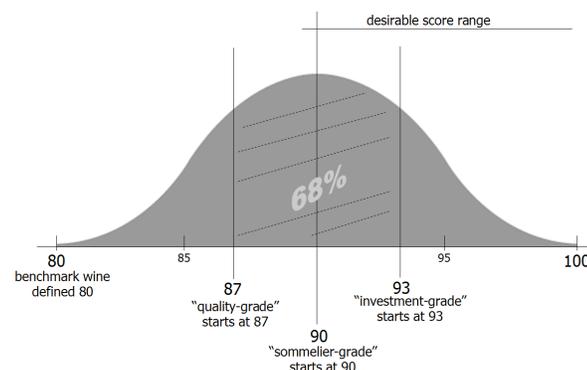
SCORE: 95




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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.