

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

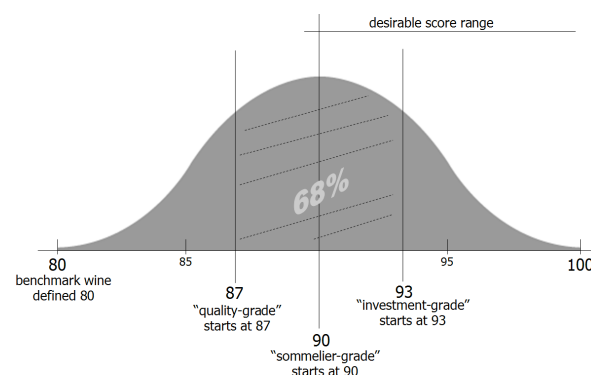


Tasting conducted November 13, 2015

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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.

Blind Evaluation												
Appearance												
Clarity / Brightness	Dull	1	2	3	4	5	6	7	8	9	10	Clear
Color / Variation	Red:	Purple/Black		Purple/Pink		Ruby		Garnet		Brick		Tawny
	White:	Colorless		Lemon		Gold		Amber		Tawny		
	Rosé:	Orange		Salmon		Pink		Dark Pink				
	Rim Variation:	None		Transparent		Browning						
Other Observations	Deep ruby with a clear rim, very slight tawny highlights from oak aging											
Nose												
Fruits	Black cherry, black currant, blackberry, prune										# of Distinct: 4	
Flowers	Camellia perfume										# of Distinct: 1	
Spice / Herbs	Fresh green herbs, clove, nutmeg, light menthol										# of Distinct: 4	
Earth / Minerals											# of Distinct: 0	
Vegetables											# of Distinct: 0	
Oak Aromas	Ground coffee, saddle leather, cherry wood, tobacco, smoke, chestnut, vanilla										# of Distinct: 7	
Other Aromas	Dark chocolate										# of Distinct: 1	
Palate												
Sweetness	Dry	Off-Dry		Medium-Dry		Medium-Sweet		Sweet		Luscious		
Acidity	Low		Medium -		Medium		Medium +		High			
Tannin	Low		Medium -		Medium		Medium +		High			
	Unripe	Green	Ripe	Soft	Coarse		Fine-grained					
Alcohol	Low		Medium -		Medium		Medium +		High			
Body	Light		Medium -		Medium		Medium +		Full			
Fruits	Black cherry, black currant, blackberry, prune										# of Distinct: 4	
Flowers											# of Distinct: 0	
Spices / Herbs	Clove, nutmeg, light menthol										# of Distinct: 3	
Earth / Minerals	Graphite, charcoal										# of Distinct: 2	
Vegetables											# of Distinct: 0	
Oak Flavors	Saddle leather, cherry wood, tobacco, smoke, vanilla, butterscotch										# of Distinct: 6	

Blind Evaluation										
Other Flavors	Dark chocolate								# of Distinct: 1	
Readiness to Drink	Ready, but likely to be at peak in a few more years; should age well through 2025									
Development in Glass	Evolves over 2 hrs; opens with complexity, tertiary notes at 30 min, soft/velvety by 1.5 hrs									
Optimal Pairings	Roasted meats, rich sauces, stews, dry spices, green vegetables, tomato, mushroom									
Scores and Composites										
Nose Complexity	1	2	3	4	5	6	7	8	9	10
Palate Complexity	1	2	3	4	5	6	7	8	9	10
Complexity Composite	1	2	3	4	5	6	7	8	9	10
Balance on Palate	1	2	3	4	5	6	7	8	9	10
Nose-Palate Integrity	1	2	3	4	5	6	7	8	9	10
Palate-Finish Integrity	1	2	3	4	5	6	7	8	9	10
Balance Composite	1	2	3	4	5	6	7	8	9	10
Aromatic Intensity	1	2	3	4	5	6	7	8	9	10
Flavor Intensity	1	2	3	4	5	6	7	8	9	10
Finish Length	1	2	3	4	5	6	7	8	9	10
Intensity Composite	1	2	3	4	5	6	7	8	9	10
Non-Blind Evaluation										
Character	1	2	3	4	5	6	7	8	9	10
Grape Typicity	1	2	3	4	5	6	7	8	9	10
Regional Typicity	1	2	3	4	5	6	7	8	9	10
Style Typicity (If App.)	1	2	3	4	5	6	7	8	9	10
Typicity Composite	1	2	3	4	5	6	7	8	9	10
Conclusion										
Overall Score	95	Score Percentile Rank: Better than or equal to 93% of wines evaluated.								