

Independent Wine Evaluation

2010 No. 77 Cabernet Sauvignon, Mount Veeder, Foyt Family Wines

This is a spellbindingly complex and balanced Cabernet Sauvignon. It is powerful—not with alcoholic heat and body—but a bounty of aromas and flavors. The first impressions on the nose are cherry, cassis, dried tobacco leaf, and oak spice. On the palate, the fruit is the same with a dense herbal bouquet, wrapped in vigorous menthol and a hint of bitter espresso. The finish was notably fruit-driven, with chewy tannins and volcanic flavors.

The wine was immediately accessible and took little time to become very complex. It persisted in steady development over several hours. Pepper, beeswax, violet, orange blossom and more aromas and flavors filled the spaces between rich fruit and sophisticated oak. Throughout, the wine remained polished, plush, light on its feet, symphonic and precise.

It seems fully mature in 2016, but may yet improve with age.

Complexity: Diverse notes from each category, presented evenly and in integration with one another; beautiful to start, and excellent development
Balance: Acid, alcohol, tannins, aromas and flavors are all well integrated
Intensity: Aromas and flavors are distinct, expressive, and persistent
Character: Sophisticated, profound, with masculinity and gravitas
Typicity: Typical Mt. Veeder earth, and a unique oak profile

THE SOMMELIER COMPANY



Appellation: Mount Veeder, Napa Valley

Vintage: 2010

Composition: Cabernet Sauvignon

Alcohol: 14.5%

Release Price: \$105

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Pure ruby; clear, deep, with slight cloudiness

Fruit and Floral: Red cherry, black cherry, cassis, blackberry, blueberry, plum, raspberry, orange peel, orange blossom, violets

Spice, Herbal, Vegetal: Menthol, thyme, fresh herbs, pepper, pine sap, licorice

Oak, Earth and Other: Dried tobacco leaf, cherry wood, beeswax, charcoal, roasted sesame seed, moist tree bark, espresso, mocha

RESULTS:

Stage 1: Blind Tasting

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

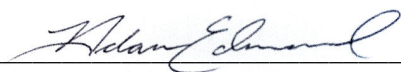
Stage 2: Non-Blind

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

SCORE: 97

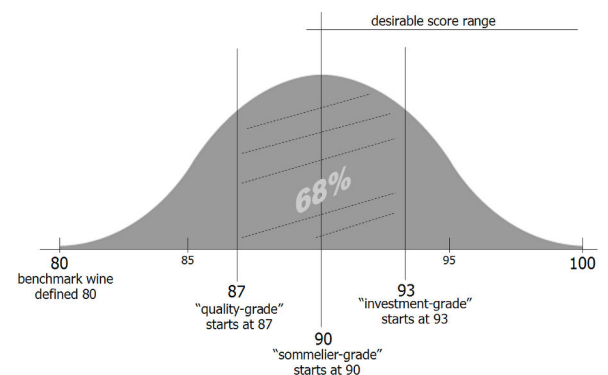


Tasting conducted September 22, 2016


Lead Evaluator, Adam Edmondson, CSW


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	Straw	Lemon	Gold	Amber	Tawny					
	Rosé:	Orange	Salmon	Pink	Dark Pink							
	Rim Variation:	None	Transparent	Browning								
Other Observations	Pure deep ruby; mostly clear with slight cloudiness											
Nose												
Fruits	Red cherry, black cherry, cassis, blackberry, blueberry, plum, raspberry, orange peel										# of Distinct: 8	
Flowers	Orange blossom, violets										# of Distinct: 2	
Spice / Herbs	Thyme, fresh herbs, pine sap, licorice										# of Distinct: 4	
Earth / Minerals	Moist tree bark										# of Distinct: 1	
Vegetables											# of Distinct: 0	
Oak Aromas	Dried tobacco leaf, cherry wood										# of Distinct: 2	
Other Aromas	Roasted sesame seed, espresso										# of Distinct: 2	
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	Red cherry, black cherry, cassis, blackberry, blueberry, plum, raspberry, orange peel										# of Distinct: 8	
Flowers	Orange blossom, violets										# of Distinct: 2	
Spices / Herbs	Menthol, fresh herbs, pine sap, licorice										# of Distinct: 4	
Earth / Minerals	Charcoal, moist tree bark										# of Distinct: 2	
Vegetables											# of Distinct: 0	
Oak Flavors	Dried tobacco leaf, cherry wood										# of Distinct: 2	

Blind Evaluation										
Other Flavors	Beeswax, roasted sesame seed, espresso, mocha								# of Distinct: 4	
Readiness to Drink	Seems fully mature in 2016; may yet improve with age; very age-worthy									
Development in Glass	Immediately accessible, very complex; persistent, steady development for several hours									
Optimal Pairings	Traditional Cabernet pairings: steak, roasted meats, rich sauces, green vegetables									
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	97	Score Percentile Rank: Better than or equal to 98% of wines evaluated.								