

Independent Wine Evaluation

2021 Coombsville Cabernet Sauvignon, TLD Wines

A brooding, ageworthy powerhouse with remarkable intensity and depth, this is quintessential Napa winemaking, large and dimensional, but without excess alcohol and sweetness that mars some wines of its type. On the nose it is a symphony of dark bottom notes, cassis, blackberry, dark plum, tobacco, vanilla, and smoke with black pepper highlights, dark chocolate, and a lovely cinnamon-nutmeg blend. The oak is beginning to integrate nicely, giving depth to the profile without being obtrusive.

Full bodied and dense in the mouth, yet deft and agile rather than weighty, the midpalate is rich with flavors of chocolate, licorice, and pepper, well balanced with sculpted acidity and well-disguised alcohol at a manageable 14.7%. The finish is impressively long and evolving with strong, persistent tannins that will take some time to soften. Despite its considerable power and density, this wine has a grand, stately elegance as if Gandalf could be embodied in a wine.

Complexity: An array of precise aromas with great depth

Balance: Full bodied and dense but with ample acidity, well proportioned

Expressiveness: Vibrant aromas and intense, structured palate

Character: Dark, brooding but grand and stately, a wine to tell stories about

Typicity: Paradigmatic, premium Napa Cabernet Sauvignon

THE SOMMELIER COMPANY



Appellation: Coombsville

Vintage: 2021

Composition: Cabernet Sauvignon

Alcohol: 14.7%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Very dark ruby with a considerable purple tint

Fruit, Floral: Cassis, blackberry, and plum

Spice, Herbal, Vegetal: Black pepper, dark chocolate, nutmeg, cinnamon

Oak, Earth, Other: Tobacco, smoke, cedar, vanilla

RESULTS:

Stage 1: Blind Tasting

- Complexity: 8/10
- Balance: 8/10
- Expressiveness: 8/10

Stage 2: Non-Blind

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

SCORE: 95



Tasting conducted May 2024

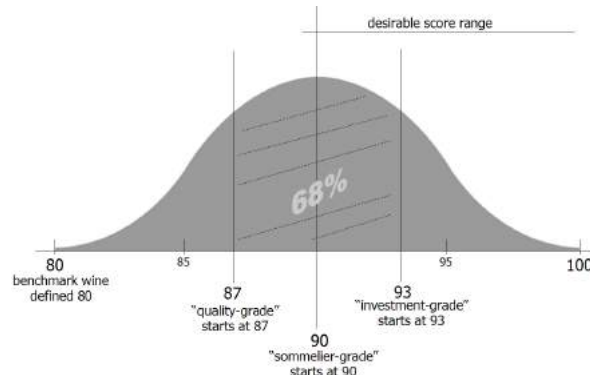
Dwight Furrow

Evaluator, Dr. Dwight Furrow, CSW

Adam Edmonson

General Manager, Adam Edmonson, 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.