

Independent Wine Evaluation

2022 Napa Valley Cabernet Sauvignon, TLD Wines

This is a very approachable wine. I don't often call Cabernet Sauvignon charming, but this one charms like a prima ballerina with power and grace. The nose bursts with black cherry and forest floor aromas. Highlights of red current and wet autumn leaves provide interest with cocoa and allspice in the background, all enveloped by sweet cedar and graphite hints. As the nose develops, intriguing top notes of mint, violet, and crushed rock emerge.

The palate reveals its refreshing character right up front with bright, crisp acidity pushing the blackberry and licorice flavors forward. It wears its medium plus frame with considerable energy and vitality and pulls off quite a crescendo as the mineral driven finish launches, anchored by very fine-grained tannins and good fruit persistence. This has the power to stand up to a good steak but would also be an excellent with lighter fare such as an herb-scented roast chicken or stuffed portobello mushrooms.

Complexity: Intricate, multifarious mix of top and bottom notes

Balance: Poised with sculpted acidity balancing rich fruit

Expressiveness: Good aromatic intensity and great life on the palate

Character: The emphasis on vitality and dynamism is distinctive

Typicity: Typical of one contemporary style in Napa emphasizing balance

THE
SOMMELIER
COMPANY



Appellation: Napa Valley

Vintage: 2022

Composition: Cabernet Sauvignon

Alcohol: 14.5%

VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

Appearance: Clear with a deep ruby hue

Fruit, Floral: Black cherry, blackberry, red current, violet

Spice, Herbal, Vegetal: Allspice, mint, cocoa, licorice

Oak, Earth, Other: Forest floor, wet autumn leaves, cedar, graphite, crushed rock

RESULTS:

Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 8/10

— Expressiveness: 8/10

Stage 2: Non-Blind

— Character: 8/10

— Typicity: 7/10

SCORE: 94



Tasting conducted May 2024

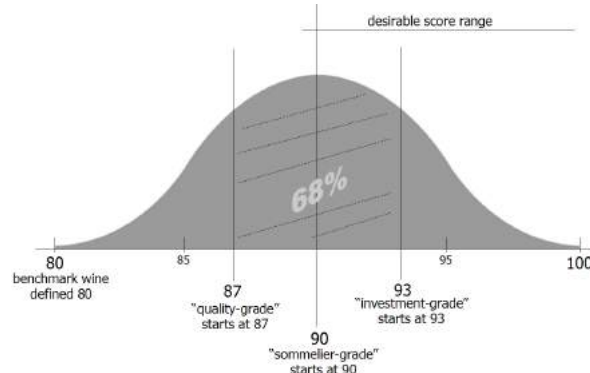
Dwight Furrow

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.