



# ALTON WINE ACADEMY



Alton patent pending  
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*Alton Patent Pending*

## Alton MCR Ratings

### 6-Element Integrated Ratings: 2T4V™

Taste	97 /100
Terroir	93 /100
Viticulture (natural/biodynamic/volume control)	91 /100
Vinification (method, aging, low volume)	92 /100
Vintage (and agingbility)	95 /100
Value (quality to price ratio)	87 /100
<b>Final Alton Score</b>	<b>94 Pts</b>



## Wine: Opus One 2013

(Cabernet Sauvignon 79%, Cabernet Franc 7%, Merlot 6%, Petit Verdot 6%, and Malbec 2%)

Taste	
<b>Apperance :</b>	
clear, purple inky center, purple pink rim	
<b>Nose :</b>	
Condition (non-remarkable) : clean      Intensity : medium (+)	
<b>Aroma &amp; Aromatic Flavor by category (similarity does not count repeatedly) :</b>	
Primary (grape): blackcurrent, black cherry, blackberry, plum, violet, blueberry, bell pepper	
Secondary (wine making): clove, black pepper, cassis, pine tree, forest	
Tertiary (aging): coffee, dark chocolate, leather, dried herbs, earth	
Development : developing	
<b>Palate :</b>	
Sweetness (non-remarkable) : dry	Acidity : medium(+)
Tannin : high	Alcohol : high
<b>Body (partially non-remarkable) : Full</b>	
<b>Flavor Intensity</b> : Pronounced	
<b>Non-Aromatic Flavor Characters :</b>	
(commonly merged onto Aromatic Flavors above ) salty,very fine structured tannin wrapping around the tongue, unami, little bitter	
<b>Balance :</b>	
(mainly sugar, acid, alcohol, or tannin in propotional ) excellent	
<b>Harmonious/Smooth :</b>	
integrated (chord)	excellent
<b>Complex :</b>	
palate may vary during tasting (melody)	excellent
<b>Other Observations :</b>	
fine tannin, mouth coating, curved changes happen (flavour peaks at 5s), silky texture	
<b>Finish</b> : long (tannin and saltiness last long)	
<b>Potential for Aging</b> : drinkable with potential to age	
<b>Sub-total 97</b>	
<b>Needs Improvement : (non-remarkable)</b>	
Tannin needs time to soft, is very structured right now	

**MCR - Terroir : please refer to separate world's terroir rating table**

Oakville, Napa Valley, CA, USA (shattered sandstone and limestone)

**Sub-total 93**

**MCR - Viticulture :**

Deficit irrigation, Organic growing method, double cordon and double guyot training

Limit grape growth, the vines are planted five to six times more densely than is typical in California

**Sub-total 91**

**MCR - Vinification :**

(wine making method, aging, low volume, etc., to be more detailed )  
Cluster Hand harvest, small picking box, De-stemming

Long maceration in temperature-controlled tanks

Hand sorted, No-Chapterilization, MLF, Skin/Seeds/Pulp re-pressed and add back

Maturation in new French oak for 18 months, Small barrel, Selected cold soak

Fresh egg white fining, Volume: 25000 cases

**Sub-total 92**

**MCR - Vintage :**

(wine making method, aging, low volume, etc., to be more detailed )

**Vintage :** 2013

**Aging capability (to peak) :** 15 years

**Drinkable window :** 30 years

**Sub-total 95**

**MCR - Value :**

quality & taste to price ratio, potential value appreciation, volume (US Retail Price: \$300)

Potential value appreciation

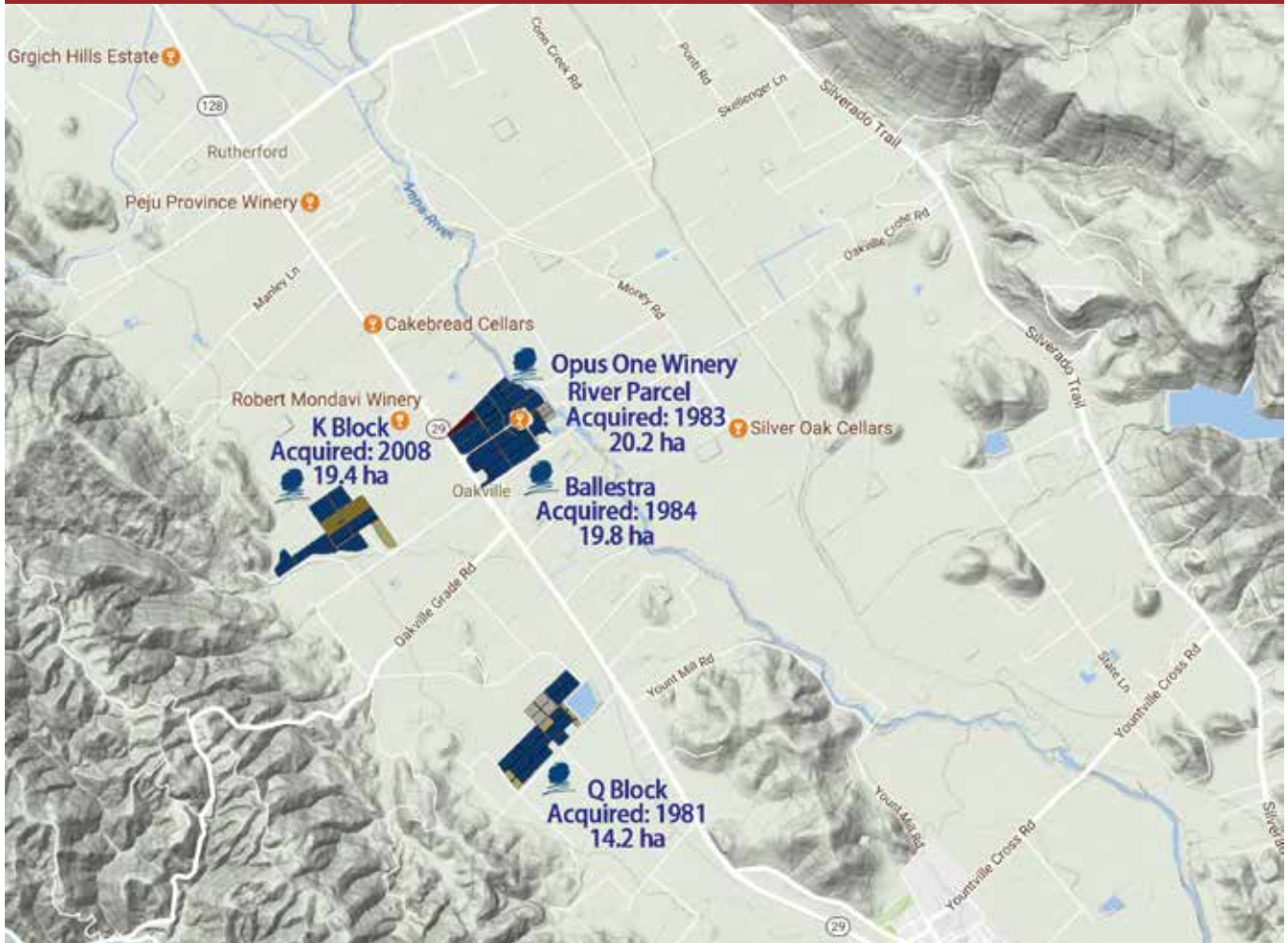
**Sub-total 87**

**Notes :**

Opus One did extraordinary job in vintage 2013. The color shows a deep purple center while varies to bright purple pink on its rim. Black and blue fruits dominate the first taste, follows by the cassis, pine tree, forest and wet stone note, along with coffee and dark chocolate aromas. Complex layers are showing. Maturation in the French oak provides a silky and elegant texture yet is still robustic and powerful. This young wine has a long curved finish, besides the fine tannins, subtle unami notes and saltiness last 60 seconds. This production could be imagined to reach to the peak between 10-20 years.



## Opus One Vineyard Map | Oakville, California, USA



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