



The Independent Consumer's Bimonthly Guide to Fine Wine
RATING SYSTEM

Robert Parker's rating system employs a 50-100 point quality scale. It is my belief that the various twenty (20) point rating systems do not provide enough flexibility and often result in compressed and inflated wine ratings. THE WINE ADVOCATE takes a hard, very critical look at wine, since I would prefer to underestimate the wine's quality than to overestimate it. The numerical ratings are utilized only to enhance and complement the thorough tasting notes, which are my primary means of communicating my judgments to you.

- 96-100** An **extraordinary** wine of profound and complex character displaying all the attributes expected of a classic wine of its variety. Wines of this caliber are worth a special effort to find, purchase, and consume.
- 90-95** An **outstanding** wine of exceptional complexity and character. In short, these are terrific wines.
- 80-89** A **barely above average to very good** wine displaying various degrees of finesse and flavor as well as character with no noticeable flaws.
- 70-79** An **average** wine with little distinction except that it is soundly made. In essence, a straightforward, innocuous wine.
- 60-69** A **below average** wine containing noticeable deficiencies, such as excessive acidity and/or tannin, an absence of flavor, or possibly dirty aromas or flavors.
- 50-59** A wine deemed to be unacceptable.

BOND ESTATE	2010	PROPRIETARY BLEND MATRIARCH	NAPA VALLEY	(not determined yet)	RED	(90-92)
BOND ESTATE	2010	PROPRIETARY BLEND MELBURY	NAPA VALLEY	(not determined yet)	RED	(95-97)
BOND ESTATE	2010	PROPRIETARY BLEND QUELLA	SPRING VLY./HOWELL MTN.	(not determined yet)	RED	(95-97)
BOND ESTATE	2010	PROPRIETARY BLEND ST. EDEN	OAKVILLE	(not determined yet)	RED	(96-98)
BOND ESTATE	2010	PROPRIETARY BLEND VECINA	OAKVILLE	(not yet determined)	RED	(96-98)
BOND ESTATE	2010	PROPRIETARY BLEND PLURIBUS	SPRING MOUNTAIN	(not yet determined)	RED	(95-97)
BOND ESTATE	2009	PROPRIETARY BLEND MATRIARCH	NAPA VALLEY	(\$120.00)	RED	91
BOND ESTATE	2009	PROPRIETARY BLEND MELBURY	NAPA VALLEY	(\$375.00)	RED	94
BOND ESTATE	2009	PROPRIETARY BLEND QUELLA	SPRING VLY./HOWELL MTN.	(\$375.00)	RED	96
BOND ESTATE	2009	PROPRIETARY BLEND ST. EDEN	OAKVILLE	(\$375.00)	RED	97
BOND ESTATE	2009	PROPRIETARY BLEND VECINA	OAKVILLE	(\$375.00)	RED	98+
BOND ESTATE	2009	PROPRIETARY BLEND PLURIBUS	SPRING MOUNTAIN	(\$375.00)	RED	97

I have been excited about the BOND 2009s since I first tasted them 18 months ago. My enthusiasm for those wines is surpassed only by the 2010s. The 2009s are sexy, radiant and impeccably polished, while the 2010s are more inward, structured and brooding in style. It is impossible not to compare BOND to Bill Harlan's Harlan Estate. Although I am told the approach to farming and picking is identical in all the vineyards both estates look after, my sense is that the BOND wines are a little more vibrant than Harlan Estate, which tends to occupy a spot a little further out on the ripeness spectrum. It's hard to know what more there is to say about BOND. These are simply some of the most utterly magnificent wines I have ever tasted, and a true testament that terroir not only exists in Napa Valley, but that these are some of the most privileged sites for making wine anywhere in the world. In my opinion, in top vintages, the St. Eden, which emerges from the red soils of Oakville, and the Vecina, from Vine Hill Ranch, are two of the greatest wines in Napa Valley.

Freshly cut flowers, sweet red berries and mint all come to life in the **2010 Proprietary Blend Matriarch**, a wine that stands out for its freshness and sheer finesse. The 2010 impresses for its overall balance and sensual personality. Today, it is a bit less overt than the 2009. Following both over the next few years is sure to be a fun and rewarding experience. Anticipated maturity: 2015-2025. The **2010 Proprietary Blend Melbury** is surprisingly powerful in this vintage. The typical Melbury notes are present, but in a richer deeper style than found in the 2010. Juicy black cherries, tar and crushed flowers all flow through to the imposing, intense finish. This is a great showing. Anticipated maturity: 2015-2025. Another super-intense wine, the **2010 Proprietary Blend Quella** boasts tons of depth and sheer volume. Seemingly endless layers of dark fruit saturate every corner of the palate while firm tannins provide the backbone in this superb, powerful version of Quella. Anticipated maturity: 2018-2030. BOND's **2010 Proprietary Blend St. Eden** is the complete package. A wine that satisfies the intellectual and hedonistic senses, the 2010 dazzles with its varied and constantly changing shades of expression. Intense, deep, yet light on its feet, the St. Eden captures the essence of this great Oakville site and profound vintage. It is a pure joy to taste and should be rewarding for the next 20+ years. Simply put, this stunning Cabernet Sauvignon is a great effort from the entire team at BOND. Wow! Anticipated maturity: 2020-2035. The **2010 Proprietary Blend Vecina** is breathtaking, but it should not be purchased for near-term gratification. An exotic bouquet redolent of smoke, tar, incense, tobacco and black cherries explodes into a rich palate loaded with fruit, all backed up by massive, imposing structure. I can't see the 2010 giving any real pleasure before its tenth birthday, but it is totally dazzling and the real deal for those who can wait. Anticipated maturity: 2020-2035. White truffles, exotic spices, iron, tar, plums and super-ripe black cherries take shape in the glass as the **2010 Proprietary Blend Pluribus** shows off its

considerable personality and pedigree. This large-scaled, powerful Cabernet Sauvignon is distinctive and full of promise. It might lack some of the profoundness of the very best wines of the year at BOND, but doesn't trail by much. Anticipated maturity: 2020-2035.

The **2009 Proprietary Blend Matriarch** opens with gorgeous aromatics. Ripe, silky tannins support hints of sweet raspberry, flowers and spices. The 2009 is subtle, perfumed and totally polished from the very first taste. This sensual, beautiful Cabernet Sauvignon is a great introduction to the vintage at BOND. Anticipated maturity: 2012-2021. The estate's **2009 Proprietary Blend Melbury** presents an intriguing combination of pure sensuality in its aromas and flavors, but backed up by serious tannins. Dark raspberry jam, flowers, sweet spices and crushed rocks all come to life in this deeply expressive, resonant wine. Sweet floral notes reappear on the finish, adding lift and perfume. In 2009, the Melbury is dazzling. It is also one of the more delicate wines in the lineup. Anticipated maturity: 2017-2029. The darker, more virile side of the vintage comes through in the **2009 Proprietary Blend Quella**. A dark brooding wine, the 2009 saturates the palate with black cherries, plums, smoke and incense, all in a firm, brooding style that is highly appealing. Vivid and constantly changing in the glass, the Quella impresses for its multi-dimensional personality and potential. Hints of smoke, ash and scorched earth are layered into the powerful, structured finish. Anticipated maturity: 2019-2034. The **2009 Proprietary Blend St. Eden** is simply stunning. A rich, resonant bouquet melds seamlessly into layers of fruit as the 2009 shows off its breathtaking pedigree and sheer class. There is virtually no perception of tannin in this voluptuous, beautifully balanced Cabernet Sauvignon. Freshly cut roses and a hint of cinnamon add complexity on the finish, but ultimately the St. Eden is first and foremost a wine of textural brilliance and spherical palate presence. Anticipated maturity: 2019-2034. BOND's **2009 Proprietary Blend Vecina**, from Vine Hill Ranch, is fascinating to taste after the St. Eden. While the St. Eden is round and sensual, the Vecina is all about linear power and structure. Endowed with tremendous length and persistence, the Vecina presents endless layers of dark fruit and expressive aromatics supported by considerable tension and energy. Anticipated maturity: 2019-2034. The **2009 Proprietary Blend Pluribus** boasts stunning concentration, depth and power. Tar, incense, graphite, plums and grilled herbs all flow from this dark, sumptuous Cabernet Sauvignon. The balance of fruit, tannin and acidity is masterful. The Pluribus is always the most intense of the BOND wines. It can at times be a bit of a brute, but the 2009 is as refined as it gets. There is no shortage of class and integrity here. Hints of smoke, tar and juniper berries add the final layers of complexity. Anticipated maturity: 2019-2039. Tel. (707) 944-1441