

CellarManager™

PROTECT YOUR ASSET, MAXIMIZE YOUR ENJOYMENT

Q4' 2013 REPORT

FOR SAMPLE CUSTOMER

January 9th, 2014



IRON GATE
Private Wine Management

Introduction

Iron Gate - Private Wine Management has grouped a series of services under a product called CellarManager™ which include:

1. Wine inventory management system,
2. Quarterly reporting,
3. Cellar temperature control and protection plan (optional), and
4. Wine purchasing consulting package (optional).

You can also opt-in to receive directly into your mailbox wine collector information in the context of the Canadian market. Simply subscribe to our quarterly publication '*Wine Collector*' by sending us an email at warren@irongatewine.com.

In this report

In the following pages, we are providing a synopsis of some of the activities (based on the data available in your CellarManager account) during the previous quarter along with reports of the temperature and humidity conditions within your cellar (if applicable).

1. Client Information
2. Cellar Conditions
3. Wine Collection Data
4. Maturity and Consumption Reports
5. Wine Suggestions, News & Events

1. Client Information

Client's Name:	Sample Customer
Cellar(s):	Home, Iron Gate
Emergency Cellar Contact:	<i>Cellar conditions not monitored.</i>
Name of Cooling System Company:	<i>Cellar conditions not monitored.</i>
Contact Information:	<i>Cellar conditions not monitored.</i>

2. Cellar Conditions

TEMPERATURE THRESHOLDS

High and low set to eliminate wine damage caused by faulty equipment. In a home cellar, ideally, the temperature can be set between 11°C and 14°C (52°F to 58°F) with a humidity level between 65% and 75%. Temperature should not fluctuate more than 2 to 3 degrees. These settings are guidelines but it is based on personal preferences.

Escalation procedure with a three stage level of response:

Stage 1 - Temperature has increased slightly above or below threshold by 2°. Client is contacted by email and phone to advise and discuss next steps.

Stage 2 - Temperature has risen or fallen greater than 5°. The cooling system company is contacted to place immediate service call.

Stage 3 - Temperature has risen or fallen greater than 10°. Iron Gate immediately dispatches staff to collect the cellar and transport it to offsite facility until home conditions can be stabilized.

CELLAR TEMPERATURE REPORT AND RECOMMENDATIONS

Cellar conditions not monitored.

3. Wine Collection Data

These reports¹ were generated based on your wine collection (not including pending delivery) as of: **January 9th, 2014**

CELLAR OVERVIEW

Cellar(s) Total	1310 bottles / total value ² \$111,905
Recommended to be removed in 2014³	129 bottles / total value \$6,239
Consumed⁴ (Q4'13)	33 bottles / total value \$1,988

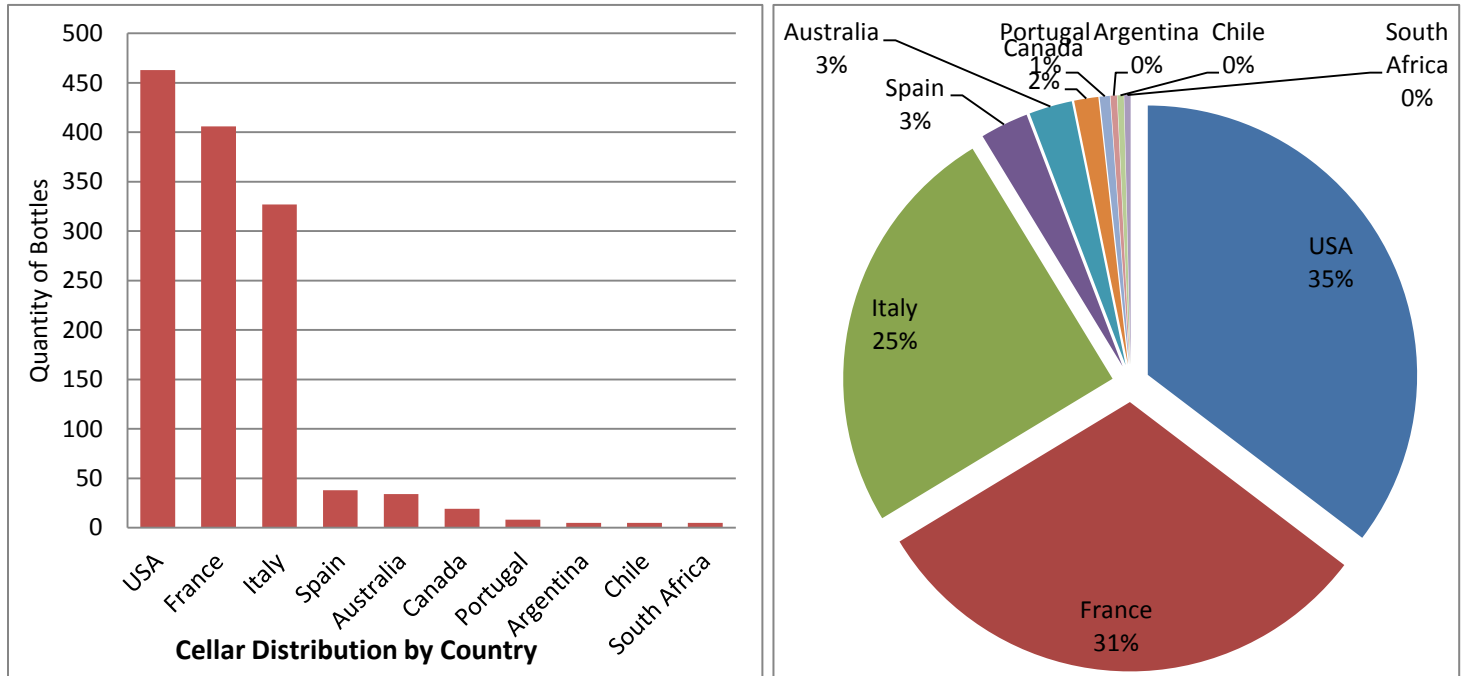
CELLAR DISTRIBUTION BY COUNTRY

Country	# Bottles
USA	463
France	406
Italy	327
Spain	38
Australia	34
Canada	19
Portugal	8
Argentina	5
Chile	5
South Africa	5
TOTAL	1,310

Notes:

1. Data and graphs will be as accurate as your cellar inventory is. If activities in your cellar have not been recorded these reports will not be fully accurate.
2. Current world auction market data according to WineMarketJournal.com; for wines with secondary market activity. Some wines will show a value of \$0 as per CellarTracker, which will in turn affect total cellar value.
3. Bottles of wine to be consumed based on the indicated 'end consume date'. This will not include the bottles that have no date associated with the record in CellarTracker.
4. Bottles of wine that have been removed, discarded, auctioned, sold, etc.

GRAPHICAL REPRESENTATION OF YOUR CELLAR DISTRIBUTION BY COUNTRY



DETAILS BY COUNTRY, REGIONAL & COLOR BREAKOUT REPORT

Country	# Bottles	Value by Country	Region	Color	# Bottles	Value
USA	463	\$37,695.20	California	Red	435	\$36,623.93
			California	White	10	\$602.668
			Oregon	Red	18	\$468.59
France	406	\$45,804.53	Bordeaux	Red	270	\$38,209.70
			Bordeaux	White	2	\$49.21
			Rhône	Red	76	\$4,482.59
			Burgundy	White	11	\$653.35
			Burgundy	Red	6	\$362.04
			Champagne	White	16	\$1,666.77
			Champagne	Rosé	1	\$63.52
			Languedoc Roussillon	Red	17	\$93.87
			Alsace	White	7	\$223.45
Italy	327	\$22,254.04	Tuscany	Red	215	\$12,943.80
			Piedmont	Red	97	\$7,038.10
			Veneto	Red	12	\$2,242.23
			Veneto	White	1	\$15.63
			Sicily	Red	1	\$14.26
Spain	38	\$1,775.75	Castilla y León	Red	30	\$1,695.63
			La Rioja	Red	3	\$80.11
Australia	34	\$2,828.15	South Australia	Red	32	\$2,797.77

			South Australia	White	2	\$30.37
Canada	19	\$515.92	Ontario	Red	17	\$469.92
			Ontario	White	2	\$46.00
Portugal	8	\$360.50	Douro	Red	8	\$360.50
Argentina	5	\$157.14	San Juan	Red	4	\$144.34
			Mendoza	Red	1	\$12.80
Chile	5	\$320.24	Maipo Valley	Red	4	\$305.91
			Limarí Valley	Red	1	\$14.33
South Africa	5	\$193.06	Coastal Region	Red	5	\$193.06
	1310	\$111,905			1310	\$111,905

4. Maturity & Consumption Reports

WINE MATURITY

List of all the wines that are recommended to be consumed based on the end of optional consumption date, when consumption data is available. We suggest that you review the wines in your collection without consumption data and use your personal taste discretion.

Bottles recommended to be consumed by end of 2014: 129 bottles / total value \$6,239

End Consume Date	# Bottles	Value	Vintage	Wine
2006	2	\$141	1999	Kistler Chardonnay Sonoma Coast
2008	3	\$151	1975	Château Gloria
2008	1	\$14	2005	Morgante Nero d'Avola Sicilia IGT
2008	1	\$44	2001	Turley Zinfandel Pesenti Vineyard
2009	1	\$86	1984	Dominus Estate
2009	1	\$16	1001	Foss Marai Prosecco di Valdobbiadene Extra Dry
2009	1	\$12	2003	E. Guigal Côtes du Rhône
2009	1	\$16	2004	Rodney Strong Chardonnay Chalk Hill
2010	1	\$35	2004	Le Clos Jordanne Chardonnay Le Clos Jordanne Vineyard
2011	6	\$165	2006	Adelsheim Pinot Noir Willamette Valley
2011	1	\$19	2004	Antinori Chianti Classico Pèppoli
2011	1	\$123	1989	Château Bahans Haut-Brion
2011	1	\$25	2005	Le Clos Jordanne Pinot Noir Village Reserve
2011	1	\$24	2004	Domaine de la Colline Saint-Jean Vacqueyras
2011	5	\$178	2001	E. Guigal Châteauneuf-du-Pape
2011	8	\$124	2001	Château Marsau
2011	3	\$32	2006	Monte Antico Toscana IGT
2011	3	\$53	2001	Famille Perrin / Perrin & Fils Vacqueyras Les Christins

2011	9	\$564	2000	Plumpjack Cabernet Sauvignon Oakville Cuvée
2011	1	\$36	1001	Pommery Champagne Brut Royal
2011	2	\$87	1001	Veuve Clicquot Ponsardin Champagne Brut
2012	2	\$58	2001	Antinori Chianti Classico Marchese Antinori Riserva
2012	1	\$41	2004	Le Clos Jordanne Pinot Noir La Petite Vineyard
2012	1	\$87	1998	Dominus Estate
2012	1	\$64	1001	Moët & Chandon Champagne Brut Imperial Rosé
2012	4	\$870	1985	Moët & Chandon Champagne Cuvée Dom Pérignon
2012	1	\$14	2008	Tabalí Carménère Reserva
2012	7	\$223	2001	Zind-Humbrecht Gewurztraminer Wintzenheim
2013	1	\$28	2000	Cantina del Pino Barbaresco
2013	2	\$241	2000	Caymus Cabernet Sauvignon Special Selection
2013	1	\$29	2006	Le Clos Jordanne Pinot Noir Village Reserve
2013	6	\$523	2005	Pierre-Yves Colin-Morey Puligny-Montrachet 1er Cru Les Referts
2013	7	\$208	2000	Château La Vieille Cure
2013	12	\$300	2010	Norman Hardie Cabernet Franc
2013	1	\$36	2001	Castello della Paneretta Terrine Toscana IGT
2013	1	\$67	2000	Silver Oak Cabernet Sauvignon Alexander Valley
2013	1	\$40	2004	Turley Zinfandel Pesenti Vineyard
2014	1	\$68	2003	Barossa Valley Estate Shiraz E & E Black Pepper
2014	2	\$49	2000	Château de Cruzeau
2014	1	\$19	2007	First Press Cabernet Sauvignon
2014	1	\$128	1999	Maculan Fratta
2014	1	\$61	2003	Pian Delle Vigne (Antinori) Brunello di Montalcino
2014	1	\$26	2005	Pirramimma Petit Verdot
2014	1	\$24	2004	Pirramimma Petit Verdot
2014	1	\$25	2003	Pirramimma Petit Verdot
2014	1	\$32	2004	Tenuta Sette Ponti Crognolo Toscana IGT
2014	10	\$664	2002	Silver Oak Cabernet Sauvignon Alexander Valley
2014	3	\$209	2001	Silver Oak Cabernet Sauvignon Alexander Valley
2014	2	\$87	2005	Vincent & Marie-Christine Perrin Volnay 1er Cru Les Mitans
2014	1	\$54	2003	Domaine de la Vougeraie Gevrey-Chambertin Les Evocelles
2014	1	\$17	2005	Wakefield Cabernet Sauvignon
TOTAL	129	\$6,239		

WINE CONSUMPTION

The following wines have been removed from your cellar (assumed consumed, donated, sold etc) during the **4th quarter of 2013**. This information may be useful for yourself or your accountant for tax or business expense purposes and for replenishment consideration.

Total # of bottles removed: 33 bottles / total value \$1,988

October: 7 bottles

November: 4 bottles

December: 22 bottles

Country	# Bottles	Value by Country	Region	Color	# Bottles	Value
USA	12	1087	California	Red	10	996
			California	White	1	64
			Oregon	Red	1	27
France	11	508	Bordeaux	Red	5	192
			Rhône	Red	5	271
			Champagne	White	1	45
Italy	9	363	Tuscany	Red	5	182
			Piedmont	Red	2	67
			Veneto	Red	2	114
Spain	1	29	La Rioja	Red	1	29
TOTAL	33	\$1,988			33	\$1,988

5. Suggestions, News & Events

REPLENISHMENT SUGGESTIONS

Not subscribed to the service.

Region	Producer/Name of Wine	Approx Price	Seller

NEWS & UPCOMING EVENTS

Below is a list of upcoming events that you might be interested in:

Toronto Vintners 2005 Burgundy Tasting

On January 21st, TVC will be pouring eight different 05's from producers such as Latour, Jadot, Gouges and Potel at the Faculty Club at U of T. The event begins at 6pm and is available to members at a cost of \$87 and non-members at a cost of \$107 including appetizers. This event typically sells out so the advice is to register early at torontovintners.org

Union des Grand Crus Taste and Buy

Serious Bordeaux fans will have the ability to sample the challenging vintage that was 2011 with over 100 producers showcasing on January 16th. The event takes place for the public at the ROM from 6:30pm-9:00pm at a cost of \$125pp. Tickets can be purchased in advance at vintages.com/events

Private Trip to Hospice Wine Auction – Burgundy 2014

Iron Gate has partnered with a specialty travel company to offer a private guided trip to Burgundy for the Hospices de Beaune wine auction from Nov 12-Nov 17, 2014. This will include private tastings, accommodations and tickets to the exclusive gala dinner at Hospices. This will be a small select group of 12 individuals. For further information and consideration please contact Iron Gate.