

COPY

**YUKIHISA SHIDA, M.D., Ph.D.**  
LionsCity 603, 4-19-26 Nishikawaguchi,  
Kawaguchi-city, Saitama, 332-0021 JAPAN  
Tel +81-(0)48-299-8400 Fax +81-(0)48-299-8401  
E-mail: yukihisa.shida@mie-university.com

May 5, 2014

Mr. Alex Kim  
General Manager  
Meadowood Hotel  
Napa Valley, CA, USA



Mr. Greg Nomura



Mr. Alex Kim

Dear Mr. Kim,

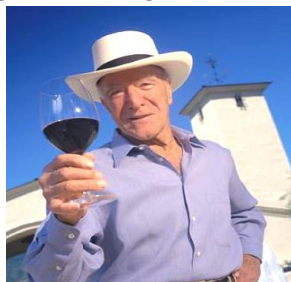
I'm currently staying at the Andaz Hotel (in the morning) and Meadowood Hotel (in the evening) in Napa Valley on May, 5. I appreciate your kindness in allowing me to stay at the Meadowood Hotel Napa Valley and to comment to you, as I did at Osaka University, on May 5, 2014.

Mr. Greg Nomura: General Manager of the Andaz Hotel Napa (May 5, 2014)

Mr. Alex Kim: General Manager of the Meadowood Hotel Napa Valley (May 5, 2014)

Dr. Shida provides an explanation to Mr. Nomura and Mr. Kim

“Mr. David Powell, Winemaker (1994-2013) of Torbreck Winery (Australia, 1994-), said to me on November 12, 2004, ‘When I moved from Scotland to Australia and begun to make wine in Australia in 1994, I had received all kinds of harassment from other Australian winemakers.’ In Japan, my old school, Mie University, (Japan) has given me rough (*‘Ranbou’*) academic harassment since I became a team doctor of Japan Table Tennis Team in 1990, so Osaka University didn’t agree to hold my ‘Lunchon Seminar’ in 2008. Fortunately, however, I completed the ‘Chairperson 20th Anniversary Treatise’ in 2012 without the men, things and money (without personal, physical and financial assistance) only with dozens of clinical books and by doing part-time medical jobs. General Manager, today (May 5, 2014), I met the wine maker’s passion in Napa Valley after I got a chance to hear views about ‘Father of California Wine’ the Robert Mondavi family’s wines from the professionals who can holistically talk about wines that are consumed across the world. And we had better evaluate universities not only based on data (numbers...) but also various aspects including the backdoor which we must check candidates’ all family members. It is not similar to each university’s self-check or university evaluation organizations like the Japan University Accreditation Association established in 1947. The ‘Most Influential Sommelier,’ Mr. Gérard Margeon, gave a comment to us on March 16, 2013, ‘It is not easy to tell the whole story of the Robert Mondavi family, but very interesting. They have been making wines based on each concept of their own. All people involved in the wine industry know well the Robert Mondavi family’s wines serve as the first step to understand the wine. Robert Mondavi is the first person who started the story of Napa Wine, ‘Before’ in a word. Opus One is ‘Good,’ the result was made based on its philosophy. M (Mr. Michael Mondavi makes) is the most interesting and newest wine in Napa. I met Mr. Michael Mondavi three times and had an opportunity of tasting vintage wine. And Continuum (Mr. Tim Mondavi, Mrs. Marcia Mondavi Borger and Mrs. Margrit Mondavi make) has a physical and sensual message. The following is the latest and general comment about Napa wines. There are wines which are good and not so good, but no ‘Zero Marks Wine’ which is made by the Napa brand winemaker.’”



Mr. Robert Mondavi



Mrs. Margrit Mondavi



Mr. Michael Mondavi



Mr. Gérard Margeon

Sincerely,

Yukihisa SHIDA, M.D., Ph.D.

The Doctor and Chairperson of Sports — the fastest pace in history

Team Doctor of the Japan Table Tennis Team (1990-1994)

Chairperson of the International Table Tennis Federation Sports Science Congress (1991)

# Comments related to the Robert Mondavi Family's wines in Napa Valley, California

## Best Sommelier in Japan (fiscal 2011): Mr. Nobuhide Tani

September 29, 2012

Robert Mondavi: There are a wide variety of wines, from casual to finest, but all wines are of high quality.  
Opus One: I visited the Opus One Winery last February (2012). The wine is made by their team work now.  
M: I have not tasted before.  
Continuum: It is difficult to tell what Continuum is in a word, but I feel the Mondavi family's power of past and present.  
Napa Wine: Generally, the Napa brand wine is of the highest quality in the world. Wineries work together in Napa, for example, in terms of the use of agricultural chemicals, which we can't find in other wineries including France. The quality of Napa wine is expected to further improve in all wineries in Napa.

## Chief Sommelier of the Ritz Carlton Hotel Tokyo: Mr. Hideo Sakuma

July 11, 2012 and February 28, 2014

Robert Mondavi: Fruity taste and unique flavor and aroma created in casks  
Opus One: Close to European wines  
M: Contemporary California wine  
Continuum: I have not tasted before.  
Napa Wine: Making use of potential of grapes and casks, winemakers make fruity and rich-tasting wines. I have the impression that there have been an increasing number of winemakers who make elegant wines like Bordeaux and Bourgogne wines since five years ago.

## Captain Sommelier of the Four Seasons Hotel Tokyo: Mr. Nobufumi Miyajima

August 8, 2012

## Assistant Restaurant Manager of the Four Seasons Hotel Tokyo: Mr. Takahiro Misaka

April 2, 2014

Robert Mondavi: Mr. Robert Parker's favorite wine  
Opus One: Whether wine tastes good or not depends on the vintage  
M: High quality wine  
Continuum: I have not tasted before.  
Napa Wine: From a viewpoint of the framework of wines, Napa Valley winemakers produce good wines that are as competitive as French wines.

## Chef Sommelier of the Château Restaurant Joël Robuchon Tokyo: Mr. Takehiro Nobukuni

April 12, 2014

Robert Mondavi: Ms. Genevieve Janssens returned to the post of Director of Winemaker in 1997 and has pursued new wine that has more Gallic and thicker than other American wines.  
Opus One: Mr. David Pearson took the post of CEO in 2004 and has made next-generation wine after the Robert Mondavi family left the company. This means the return to France. (The Robert Mondavi family sold the right of management of Robert Mondavi Winery and Opus One Winery in 2005.)  
M: Modern and robust that are peculiar to American wines.  
Continuum: High quality wine which inherits the American history and tradition after leaving Opus One.  
Napa Wine: We, Joël Robuchon Restaurant Tokyo, keep 2,500 wine bottles, only one percent of wine bottles owned at the Joël Robuchon brand restaurants around the world. I conduct overseas business trips a few times a year to meet winemakers face to face and select wines (for guests who come to the Michelin three-star restaurant). Napa Valley winemakers try to make the world's No.1 wine.

## "Leading Consultant Winemaker": Mr. Paul Hobbs

October 18, 2013 and April 20, 2014

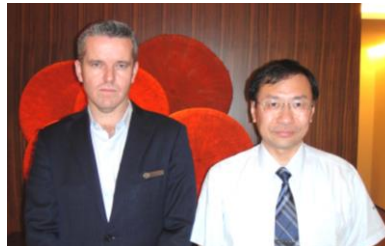
No comment.



Mr. Nobuhide Tani



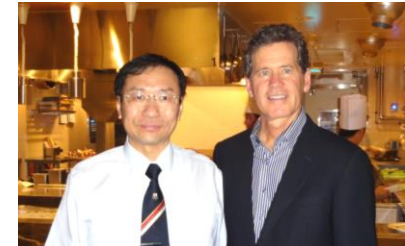
Mr. Hideo Sakuma



Restaurant Manager of  
the Four Seasons Hotel Tokyo



Mr. Takehiro Nobukuni



Mr. Paul Hobbs