

QUINTESSA



Hidden in the heart of Rutherford, Quintessa is a 280-acre site that reflects a diversity of geology, biodiversity, exposures and micro-climates. Inspired by this distinct property, founders Agustin and Valeria Huneus believed that it was destined to become one of the world's great wine estates. By listening to the land through biodynamic farming practices, our Quintessa wine provides a deep connection to the time and place in which it was created.

A near-perfect season, the vines started moderately early in 2016 and enjoyed ideal weather conditions in the spring, continuing throughout the summer and fall. Cooler temperatures in August provided an extended hang time, allowing the fruit to reach peak ripeness and beautiful vineyard expression. Harvest began before dawn on September 15th and continued through October 13th—just before the winter rains began to nourish and replenish our soil.

ABOUT THE WINE

The 2016 Quintessa is a generous wine, with complex and elegant layers that envelop you from the first sip. Welcoming with aromas of cassis, blackberry, red currant and undertones of sage, thyme, crushed rocks and rose petals, the 2016 Quintessa continues to expand in the glass as notes of exotic citrus, clove and fresh tobacco mingle with bright fruit. Full and rich, the wine is held together with fine-grained tannins that interweave beautifully with flavors of dark chocolate, crushed rocks, black cherry and blueberries. The wine is distinct for its energy and depth of flavor, and will leave a lasting impression with its velvety texture and intoxicating perfume.

APPELLATION

Rutherford, Napa Valley

HARVEST DATES

September 15 - October 13, 2016

VARIETALS

Cabernet Sauvignon, Merlot, Cabernet Franc, Carménère, Petit Verdot

MACERATION

22 days average skin contact

TIME IN BARREL

20 months

OAK

70% new French oak

ALCOHOL

14.5%

BOTTLING DATES

July 30 - August 3, 2018

RELEASE DATE

September 2019

VINEYARD BLOCKS

(in descending order)

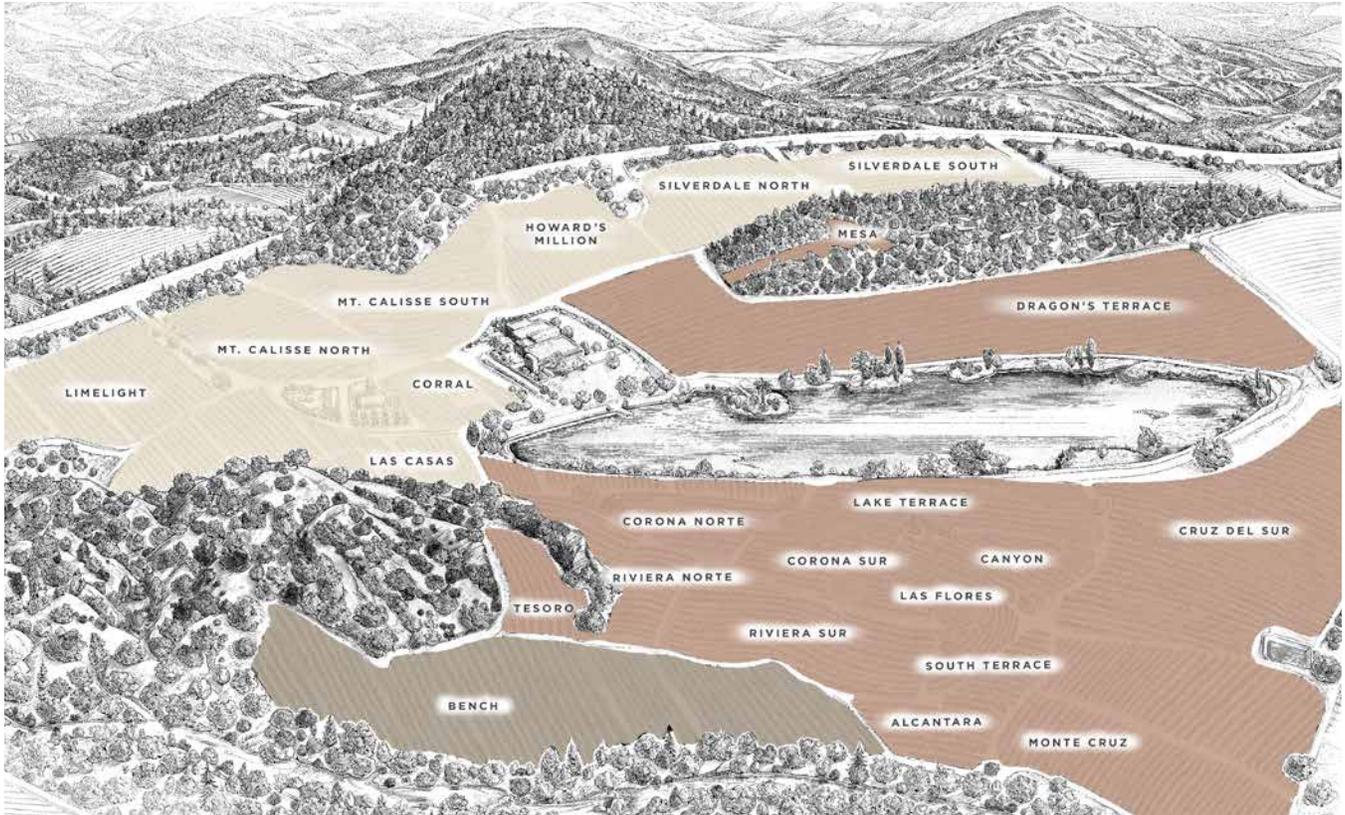
Dragon's Terrace, Cruz del Sur, Mt. Calisse, Bench, Las Casas, Corona, Riviera, Monte Cruz, Limelight, Howard's Million, Pedraza, Silver South, Alcantara, Tesoro, Canyon, Corral

97+
POINTS

“Very deep purple-black in color, it comes bounding out of the glass like a pedigree pup with exuberant notions of crème de cassis, warm blueberries and black cherries with hints of red currants, kirsch, candied violets, crushed rocks, cigar box and fallen leaves plus a waft of truffles. Full, rich and beautifully laced with layers of floral notes and fragrant earth, the profound black and blue fruits build slowly in the mouth, achieving great energy and depth with a beautiful velvety frame, finishing long and perfumed.” ROBERT PARKER'S WINE ADVOCATE, December 2018

The Quintessential Wine Estate

In 1989, Agustin and Valeria Huneus came upon a great property hidden in the heart of Rutherford. Spread over rolling hills and small valleys, this pristine land had never before been planted. Inspired by the land's natural grandeur, the Huneus family dedicated themselves to capturing the beauty and harmony of this land in the form of a great wine. Since the very first harvest, Quintessa—an estate blend that can include Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Carménère—has been a unique expression of this singular property, a wine of finesse, harmony and complexity.



AREA	ROCKS & DIRT	AGE	SOIL TRAITS	ROLE IN THE QUINTESSA BLEND
EASTERN HILLS	White volcanic ash, rhyolite tuff	4 million to 8 million years	Very well drained, low clay and fertility, rich in silica	Adds intriguing aromatics and supple tannins that enhance the wine's elegance and finesse
CENTRAL HILLS	Deep gravel and cobbles on top of volcanic ash. Diverse material such as red chert, sandstone, black obsidian and white rhyolites	4 million years	Iron rich, slightly higher clay levels than Eastern Hills	Increases complexity of aromas and flavors, and provides breadth and structure, both of which are critical to long aging potential
BENCH	Clay loam, sand and gravel	1,000 to 5,000 years	Higher clay content and moderate fertility	Contributes beautiful dark fruit aromas and flavors, and brings density and concentration to the final blend