

QUINTESSA

QUINTESSA 2004 - A UNIQUE EXPRESSION OF A GREAT WINE ESTATE

VALERIA HUNEEUS ON THE VINTAGE: The 2004 harvest flowed effortlessly. Mother Nature gave us a glimpse of how generous she can be. Spring was early and balmy followed by a tranquil summer with no severe heat spells. The golden autumn came with clear days and no menacing clouds or rain threats. A surprisingly early harvest brought the season to its conclusion.

The friendly weather allowed for the fruit to develop its flavors, harmoniously maximizing balance and concentration of character. Yields were low due to the small size of the intensely flavored berries. Mother Nature compensated us for the small crop by granting us excellent quality fruit.

WINEMAKER AARON POTT: Due to a very concentrated vintage, the 2004 Quintessa takes a departure into the realm of power, all the while maintaining the finesse and elegance that have been the signature of the wine from the Quintessa Estate since its inception. An opaque jet black robe leads to a bold attack, transitioning into a weighty layered mid-palette of infinite complexity. The finish is supple and round with good length and exquisitely forged tannins.

Appellation	Rutherford, Napa Valley
Harvest Dates	September 9 – October 1, 2004
Varietals:	Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec
Maceration	30 days
Time in Oak	18 months
Oak Regimen	100% French from diverse forests north of the Loire River, with an emphasis on tight grain wood.
Alcohol	14.8%
Bottling Date	May 2006
Release Date	May 2007
Retail Price	\$125

Component blocks, in descending order of quantity: Dragon's Terrace CS, Cruz del Sur CS, Corona South CS, Silverdale North CS, Corona Norte CS, Riviera Sur CS, Silverdale South ML, Lake Terrace ML, Riviera Norte CF, Howard's Million CS, Bench CS, South Terrace CS, Tesoro PV, Bill's Canyon CS

THE QUINTESSENTIAL WINE ESTATE

THE PROPERTY – *THE CULMINATION OF A LIFE'S PASSION* - In the northeastern corner of Rutherford, lies Quintessa. The estate is one of the most scenic properties of the Valley and one of extraordinary diversity. Agustin and Valeria Huneeus developed and maintain the property with a strict criteria of care for the soil and the environment. From the beginning they recognized that Quintessa had the potential to be something very special. Their vast experience and passion have helped realize their vision: to establish Quintessa as one of the great wine estates of the world.

THE VINEYARD – *COMPLEXITY SUPPORTING BALANCE* – Valeria Huneeus, in keeping with her vision as steward of this land, has guided Quintessa's evolution from sustainable farming in 1990 to a full conversion to biodynamic farming in 2005. The vineyard's many microclimates, soil types, elevations, and exposures have been planted to a wide selection of rootstocks and clones. The result is a diverse palette of flavors from which only the finest lots, typically about 40% of what the vineyard produces, are chosen for the wine.

THE WINERY – *ARCHITECTURE INTEGRATING NATURE AND WINEMAKING* - The Winery at Quintessa was built into one of the many hills. Its eco-sensitive design incorporates French oak and stainless steel fermenters specifically tailored to match the diverse blocks of the Quintessa vineyard. The grapes are crushed on the roof and from there flow by gravity into the fermentation room and ultimately into the 1,200 linear feet of caves, where the wine slowly matures in barrels.

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