

QUINTESSA

2005



THE VINTAGE

The 2005 growing season started with an early budbreak after a warm, late winter and glimpses of spring between rain showers. Rain continued well into May coinciding with Merlot flowering and as a result, lowered yields. Summer's warmth provided a welcome and easy transition. We recognized early that the vines were providing a bountiful crop and dropped fruit to bring the vines into balance. The grapes lingered in a state of bliss through the fall, with even, mild weather that brought the fruit to ideal maturity naturally.

—Valeria Huneus

THE WINE

In 2005, careful yield management and a truly ideal fall ripening climate gave us wines with structure, refined tannins, elegance and potential for long aging. The 2005 Quintessa opens with beautiful complexity, perfume and nuance on the nose. In the glass, the wine amplifies with time and a quiet entry builds to a structured, solid mid-palate with dense black fruit. Its long finish unfolds with exquisitely supple tannins and a caress of sweet fruit.

—Winemaker Charles Thomas

THE QUINTESSENTIAL WINE ESTATE

Agustin and Valeria Huneus developed Quintessa in 1990 to establish the property as one of the great red wine estates of the world. Valeria guided the 280-acre vineyard with strict criteria of care for the soil and environment through a commitment to biodynamic and organic farming. The vineyard matches rootstocks and clones to the estate's diverse terroir and is planted primarily to Cabernet Sauvignon and Merlot with small plots of Cabernet Franc, Petit Verdot and Carmenère. The winery's eco-sensitive design integrates nature and winemaking. Grapes are crushed on the winery roof and flow by gravity into the fermentation room below. After extended maceration in steel and French oak tanks, the wines are basket pressed and aged in French oak barrels in the caves. Winemaker Charles Thomas brings over 20 years of winemaking experience to Quintessa's next decade. His team includes consulting winemaker Aaron Pott and international blending consultant Michel Rolland.

APPELLATION
Rutherford, Napa Valley

HARVEST DATES
Sept 30 - Oct 27, 2005

MACERATION
30 days average

TIME IN OAK
18 months

OAK
100% French, 85% new from diverse forests north of the Loire River. Tight grain wood, medium plus toast.

COOPERS
Taransaud, Sylvain, Seguin Moreau, Bousset, Saury.

ALCOHOL
14.9%

BOTTLING DATE
July 2007

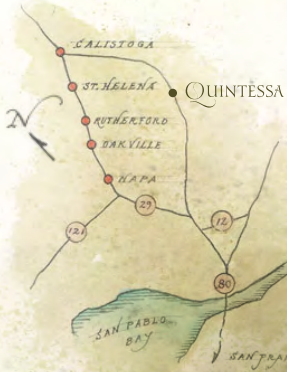
RELEASE DATE
April 2008

VINEYARD BLOCKS
(IN DESCENDING ORDER OF QUANTITY & VARIETAL)

Dragon's Terraces Cabernet Sauvignon, Corona Norte Cabernet Sauvignon, Corona Sur Cabernet Sauvignon, Cruz del Sur Cabernet Sauvignon, Limelight Cabernet Sauvignon, Silverdale South Merlot, Lake Terrace Merlot, Riviera Norte Cabernet Franc, South Terrace Cabernet Sauvignon, Tesoro Petit Verdot

QUINTESSA

Rutherford



← The Winery at Quintessa



- CABERNET SAUVIGNON
- MERLOT
- CABERNET FRANC
- PETIT VERDOT
- CARMENÈRE

“GREAT WINE IS A REFLECTION OF PLACE.” —Agustín Huneeus

| BLOCK TYPE | BLOCK | EXPOSURE | SOIL | APPEARANCE |
|--|-------------------|-------------------|---------------|---|
| RIVERSIDE <i>The coolest site on the property due to morning fog that follows the Napa River.</i> | BENCH | Open valley floor | Yolo loam | Alluvial soil |
| | HOWARD'S MILLION | W | Forward | Reddish volcanic soil, loam |
| HILLTOPS <i>The most temperate climate of the vineyard due to breezes from the San Pablo Bay.</i> | MESA | N, S | Forward | Dark brown loam with fractures, shale, volcanic rocks |
| | CORONA NORTE | Open hilltop | | |
| | CORONA SUR | Open hilltop | | |
| | ALCANTARA | W, S | Bressa-Dibble | Sandy, loam and alluvial soils with cobbles, fractured rock, gravel |
| | BILL'S CANYON | S, SE | | |
| | LAS FLORES | E, SE | | |
| | COYOTE | W, N, SW | Bressa-Dibble | Brown, gravelly loam with river cobbles |
| TERRACES <i>Moderate temperatures with virtually no danger of frost due to heat released by the rocky soils at night.</i> | TESORO | W | Bressa-Dibble | Reddish volcanic soil, loam |
| | MONTE CRUZ | All exposures | Bressa-Dibble | Reddish volcanic soil, loam |
| | DRAGON'S TERRACES | W, SW, N | Forward | Reddish volcanic soil |
| | MT. CALISSE | W, SW | Forward | White volcanic ash |
| | LAKE TERRACE | E, SE | Bressa-Dibble | Light brown, sandy loam |
| | SOUTH TERRACE | S, SW, SE | Bressa-Dibble | Sandy loam |
| | PEDRAZA TERRACE | E, SE | | |
| VALLEYS <i>The greatest temperature extremes of the vineyard.</i> | RIVIERA NORTE | W | Bressa-Dibble | Sandy, loam and alluvial soils with cobbles, fractured rock, gravel |
| | RIVIERA SUR | W, SW | | |
| | LAS CASAS | Open valley floor | Cortina | Loam, clay |
| | CORRAL | | | |
| | LIMELIGHT | | | |
| | SILVERDALE NORTH | Open valley floor | Cortina | White volcanic ash |
| | SILVERDALE SOUTH | | | |
| | WINERY | | | |
| | CRUZ DEL SUR | S | Bressa-Dibble | Reddish volcanic soil, loam |