

QUINTESSA

2006



THE VINTAGE

In 2006, a dramatic year started on day one. Record rains, 10 inches on the eve of the New Year, caused flooding throughout Napa Valley. The dormant vines didn't mind and soon, warm February days brought out early blossoms that were then greeted with more cold weather. April was the wettest on record. May followed with mild weather that pushed flowering to early June. July arrived like a lion, with 15 days of record heat. Verasion came at the beginning of August and mild weather continued through mid September, providing slow, even ripening. Despite a tumultuous growing season, harvest arrived uneventfully in late September and delivered a remarkable crop of beautifully rich, ripe and intense fruit. —*Valeria Huneus*

THE WINE

Quintessa 2006 opens with sweet and inviting aromas of bright black fruit with red fruit undertones. It announces itself dramatically with a full lush entry, developing into a broad, rich and enrobing wine that coats the mouth with rich black fruit laced with a touch of mocha, licorice, sandalwood and vanilla spice. With tremendous density, concentration and ample fine tannins, this vintage is full and dramatic early and will age gracefully.

—*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 Rutherford vineyard with strict care for the soil and environment with a commitment to biodynamic and organic farming. The vineyard's many microclimates, soil types, elevations, and exposures have been planted to a wide selection of rootstocks and clones, with Cabernet Sauvignon, Merlot and small plots of Cabernet Franc, Petit Verdot and Carmenère. The winery's eco-sensitive design integrates nature and winemaking, with a gravity flow process, naturally cooled winery and caves. Grapes are crushed on the winery roof and flow by gravity into the fermentation room below. After fermentation with native yeasts and extended maceration in stainless steel, French oak and concrete tanks, the wines are aged in French oak barrels in the caves. Winemaker Charles Thomas brings over 20 years of winemaking experience in California to Quintessa's next decade. He leads a winemaking team that includes consulting winemaker Aaron Pott and international blending consultant Michel Rolland.

APPELLATION
Rutherford, Napa Valley

HARVEST DATES
Sept 25 - Oct 20, 2006

MACERATION
35 days average

TIME IN OAK
18 months

OAK
100% French, 85% new from diverse forests north of the Loire River, with an emphasis on tight grain wood, medium plus toast.

COOPERS
Taransaud, Sylvain, Seguin Moreau, Boussuet, Saury

ALCOHOL
14.6%

BOTTLING DATE
August 2008

RELEASE DATE
April 2009

VINEYARD BLOCKS
(IN DESCENDING ORDER OF QUANTITY AND VARIETAL)

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