

QUINTESSA

2007



THE VINTAGE

The 2007 growing season was a year that despite minor weather drama resulted in a truly fine vintage. The early winter kicked off the first of three consecutive dry winter seasons. February rains quenched the vines' thirst and cool days delayed development. Alternating cold and hot weather before bloom limited fertilization of the berries, keeping crop levels below average. A cool early summer allowed even, slow growth until the sun unleashed its heat in August and early September, encouraging flavors and ripening. The end of the season was moderate and harvest rewarded us with an exceptional crop of beautifully rich, ripe and balanced fruit, one of the best of the decade.

—Valeria Huneus

THE WINE

Quintessa 2007 opens to rich, complex aromas of dark black currant fruit with undertones of raspberry, licorice and spice. On the palate, the wine delivers what the nose promises—power and refinement with a mélange of complex cassis, blackberry, mocha and sandalwood spice flavors. A broad, rich middle palate and a long finish offer a delicate balance of intensity and elegance, full fruit and supple tannins. This vintage will gain complexity in the bottle and age gracefully for a decade or more. —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 estate 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 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 international blending consultant Michel Rolland.

APPELLATION

Rutherford, Napa Valley

HARVEST DATES

September 5 - October 19, 2007

MACERATION

35 days average

TIME IN OAK

19 months

OAK

100% French, 85% new from diverse forests north of the Loire River, very fine grained, chateau style, medium plus toast.

COOPERS

Taransaud, Sylvain, Seguin Moreau, Bossuet

ALCOHOL

14.6%

BOTTLING DATE

August 2009

RELEASE DATE

September 2010

VINEYARD BLOCKS (IN DESCENDING ORDER OF QUANTITY & VARIETAL)

Dragon's Terraces Cabernet Sauvignon, Riviera Sur Cabernet Sauvignon, Corona Norte Cabernet Sauvignon, Corona Sur Cabernet Sauvignon, Monte Cruz Cabernet Sauvignon, Cruz del Sur Cabernet Sauvignon, Silverdale North Cabernet Sauvignon, Bench Cabernet Sauvignon, Silver South Merlot, Riviera Norte Cabernet Franc, Tesoro Carmenère



QUINTESSA

Rutherford



← The Winery at Quintessa

“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
	MESA	N, S	Forward	Dark brown loam with fractures, shale, volcanic rocks
HILLTOPS <i>The most temperate climate of the vineyard due to breezes from the San Pablo Bay.</i>	CORONA NORTE	Open hilltop	Bressa-Dibble	Sandy, loam and alluvial soils with cobbles, fractured rock, gravel
	CORONA SUR	Open hilltop		
	ALCANTARA	W, S		
	BILL'S CANYON	S, SE		
	LAS FLORES	E, SE	Bressa-Dibble	Brown, gravelly loam with river cobbles
	COYOTE	W, N, SW		
	TESORO	W		
TERRACES <i>Moderate temperatures with virtually no danger of frost due to heat released by the rocky soils at night.</i>	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	Bressa-Dibble	Sandy, loam and alluvial soils with cobbles, fractured rock, gravel
	RIVIERA NORTE	W		
	RIVIERA SUR	W, SW		
VALLEYS <i>The greatest temperature extremes of the vineyard.</i>	LAS CASAS	Open valley floor	Cortina	Loam, clay
	CORRAL			
	LIMELIGHT	Open valley floor	Cortina	White volcanic ash
	SILVERDALE NORTH			
	SILVERDALE SOUTH			
	WINERY	S	Bressa-Dibble	Reddish volcanic soil, loam
	CRUZ DEL SUR			