

# QUINTESSA

2009



## THE VINTAGE

A relatively dry winter kicked off the 2009 growing season. Moderate weather prevailed through spring and early summer. As the grapes moved towards veraison, a few heat spells pushed color and the early stages of sugar development. The moderate season brought harvest a few weeks later than usual and then picking moved swiftly through the end of September. A short spell of unusual early October rains had little effect on the vintage quality as most of the Quintessa vineyards had been picked. The remaining hearty Cabernet Sauvignon grapes picked post rain came to the winery in optimal condition due to careful attention in the vineyard and extra attention during sorting. Rigorous lot selection and overall lower than average yields for the second year in a row resulted in a small vintage of very high quality.

## THE WINE

A fresh floral, violet aroma mingles with plum and currant in the nose. On entry, the wine is supple with pleasing richness and density that leads through the midpalate. Warm clove spice, saffraas and a touch of vanilla complement nuances of toast to deliver a complex mix of flavors and texture in the mouth. The wine finishes long and satisfying with dark berry fruits, cassis and chocolate. —*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 wine ages 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 17 - October 23, 2009*

VARIETALS  
*Cabernet Sauvignon, Merlot,  
Petit Verdot*

MACERATION  
*30 days average*

TIME IN OAK  
*20 months*

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

COOPERS  
*Taransaud, Demptos, Sylvain,  
Saury, Seguin-Moreau*

ALCOHOL  
*14.2%*

BOTTLING DATE  
*August 2011*

RELEASE DATE  
*September 2012*

VINEYARD BLOCKS  
(IN DESCENDING ORDER  
OF QUANTITY)  
*Dragon's Terraces, Cruz del  
Sur, Corona Norte, Corona  
Sur, Bench, Riviera Sur,  
Howard's Million, Canyon,  
Monte Cruz, Alcantara,  
Corral, Silverdale South,  
Tesoro.*