

# QUINTESSA

## 2010



### THE VINTAGE

Spring welcomed cooler than normal temperatures and moderate rainfall which pushed bud break, flowering and fruit set back about two weeks. Mild, cool temperatures continued into summer which made careful canopy management essential. Two late summer heat spikes helped the small, concentrated berries advance toward a late and very condensed harvest. Our patience, with selective picking and sorting, ensured that the grapes reached the tanks in optimal condition, fully ripe and beautifully balanced.

### THE WINE

A beautiful deep ruby color reveals bright black cherry, cola and warm spice aromas mingled with white chocolate, delicate floral layers and a crème brûlée vanilla note from the sweet oak. Generous forward fruit and a supple, silky texture enrobe the palate with cola and nutmeg notes filling out deeply layered black fruit flavors. The finish is rich, dense and refined, lifted by ample lingering 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 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 international blending consultant Michel Rolland.

APPELLATION  
*Rutherford, Napa Valley*

HARVEST DATES  
*October 5 - October 21, 2010*

VARIETALS  
*Cabernet Sauvignon, Merlot,  
Cabernet Franc, Petit Verdot,  
Carmenère*

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  
*14.5%*

BOTTLING DATE  
*August 2012*

RELEASE DATE  
*September 2013*

VINEYARD BLOCKS  
(IN DESCENDING ORDER  
OF QUANTITY)  
*Bench, Dragon's Terraces, Cruz  
del Sur, Mount Calisse, Riviera  
Sur, Limelight, Howard's  
Million, Alcantara, Winery  
Block, Corona Norte, Corral,  
South Terrace, Corona Sur,  
Silverdale South, Tesoro,  
Riviera Norte.*



# QUINTESSA

Rutherford



"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		
	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
	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		
	RIVIERA NORTE	W	Bressa-Dibble	Sandy, loam and alluvial soils with cobbles, fractured rock, gravel
	RIVIERA SUR	W, SW		
VALLEYS <i>The greatest temperature extremes of the vineyard.</i>	LAS CASAS			
	CORRAL	Open valley floor	Cortina	Loam, clay
	LIMELIGHT			
	SILVERDALE NORTH	Open valley floor	Cortina	White volcanic ash
	SILVERDALE SOUTH			
	WINERY			
	CRUZ DEL SUR	S	Bressa-Dibble	Reddish volcanic soil, loam