

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.

#### ΤΗΕ ΨΙΝΕ

A beautiful deep ruby color reveals bright black cherry, cola and warm spice aromas mingled with white chocolate, delicate floral layers and a crème brulée 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 Huneeus 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.

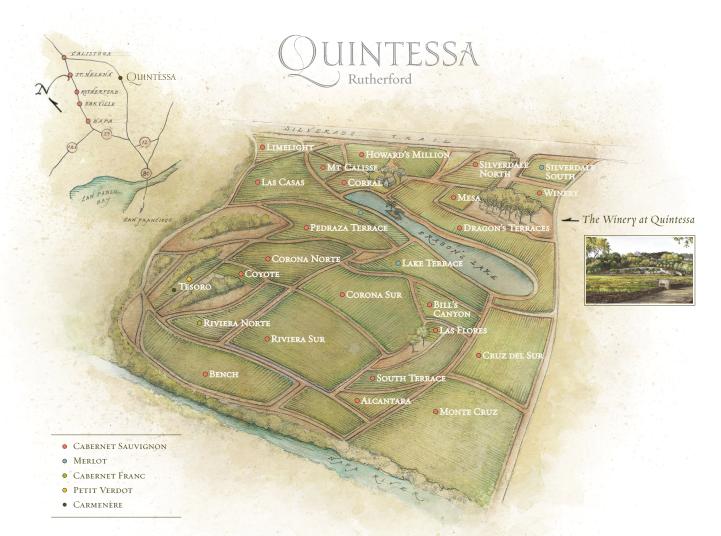
COOPERS Taransaud, Demptos, Sylvain, Saury, Seguin-Moreau

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.



# "GREAT WINE IS A REFLECTION OF PLACE." — Agustin Huneeus

BLOCK TYPE	Block	Exposure	Soil	Appearance
RIVERSIDE The coolest site on the property due to morning fog that follows the Napa River.	Bench	Open valley floor	Yolo loam	Alluvial soil
H I L L T O P S The most temperate climate of the vineyard due to breezes from the San Pablo Bay.	Howard's Million	W	Forward	Reddish volcanic soil, loam
	Mesa	N, S	Forward	Dark brown loam with fractures, shale, volcanic rock
	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		
	Coyote	W, N, SW	Bressa-Dibble	Brown, gravelly loam with river cobbles
	Tesoro	W		
	Monte Cruz	All exposures	Bressa-Dibble	Reddish volcanic soil, loam
T E R R A C E S Moderate temperatures with virtually no danger of frost due to heat released by the rocky soils at night.	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		
V A L L E Y S The greatest temperature extremes of the vineyard.	Las Casas	On an wellow floor	en valley floor Cortina	Loam, clay
	Corral	Open valley floor		
	Limelight	Open valley floor	Cortina	White volcanic ash
	Silverdale North			
	Silverdale South			
	WINERY			
	Cruz del Sur	S	Bressa-Dibble	Reddish volcanic soil, loam

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