

# QUINTESSA

2012

## VINTAGE NOTES

2012 was an exceptional vintage with ideal weather conditions during key moments of the growing season. The year began with a moderate and dry spring followed by a classic Napa summer of warm, sunny days and cool nights. This weather put little pressure on the vines, allowing for idyllic bud break, balanced flowering, even fruit set, and extraordinary grapes.

Following the previous two growing seasons, which were marked by unusual weather patterns and lower yields, 2012 offered the gift of textbook growing conditions. The Quintessa estate offered us a bountiful supply of pristine fruit.

We began harvest on September 24th and concluded harvest on October 30th.

## WINE

At 10 years of age, the 2012 Quintessa is noticeably bright and fresh with aromas black fruit and violets supported by earthy notes of graphite and tar. On the palate, it shows beautiful evolution, retaining fresh red fruit character, dark chocolate, firm yet lushly textured tannins, and a long, linear finish.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 24 – October 30
MACERATION:	20 – 26 days average skin contact
OAK:	85% New French Oak
TIME IN BARREL:	21 months
BOTTLING DATE:	August 18, 2014
ALCOHOL:	14.5%
VARIETIES:	85% Cabernet Sauvignon 7% Cabernet Franc 5% Merlot 2.5% Carménère 0.5% Petit Verdot
VINEYARD BLOCKS: (in descending order)	Bench, Cruz del Sur, Dragon's Terrace, Riviera Sur, Limelight, Howard's Million, Mt Calisse, Corona Sur



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