

QUINTESSA

2013

VINTAGE NOTES

The 2013 growing season can be described as an early, even and excellent vintage. A warm dry Spring brought early bud break and with the exception of one heat spike in late June, temperatures were consistent resulting in notably healthy vines. Cooler sunny weather throughout October allowed the final grapes still on the vine to develop superior phenolic and flavor maturity. This vintage has given us an extraordinary gift, exceptional promise and potential to exceed expectations—another year that has been described as nearly perfect.

WINE

The 2013 Quintessa is an elegant wine that effortlessly walks a line of youthful maturity. Soft, integrated notes of black raspberry and crushed autumn leaves emerge from the glass as the 2013 transforms after ten years resting in the cellar. This vintage will grow increasingly complex in character over yet another decade.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 6 – October 18, 2013
MACERATION:	21 to 25 Days Average Skin Contact
OAK:	85% New French Oak
TIME IN BARREL:	21 Months
BOTTLING DATE:	August 12, 2015
ALCOHOL:	14.5%
VARIETIES:	92% Cabernet Sauvignon 3% Merlot 2% Cabernet Franc 1% Petit Verdot 2% Carménère
VINEYARD BLOCKS: (in descending order)	Dragon's Terrace, Cruz del Sur, Bench, Limelight, Riviera Sur, Lake Terrace, Corona Sur, Silver South, Las Casas, Mont Calisse, Howard's Million, Corona Norte

*The Quintessa estate has been farmed according to organic principles since its planting
in 1989 and with biodynamic practices since 1996.*

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707.286.2730 inquire@quintessa.com Quintessa.com