

# QUINTESSA

“This wine has great balance, purity, and presence on the palate and should evolve beautifully for two decades or more.”

—Robert M. Parker Jr., *The Wine Advocate*

## 2014 Vintage Notes

**2014 was a year when Mother Nature** showed us her power and her grace. The third year in a drought cycle and a harvest beginning with a magnitude 6.0 earthquake created drama and awe. In the midst of this, however, we experienced a near perfect growing season with no heat waves and a bountiful harvest that ripened with excellent acidity and flavor. —Rebekah Wineburg, *Winemaker*



### About the Wine

The 2014 Quintessa is a beautiful wine, offering both early enjoyment and ageability. Dense and dark in color, with inviting aromas of fresh cherry and blackberry layered with notes of violets, graphite, and hints of cedar spice, this wine exudes warmth. Dancing on the tongue with flavors of dark berries, dark chocolate, and savory herbs, the smooth and supple tannin expresses all the hallmarks of an exceptional Quintessa vintage.

### Appellation

Rutherford, Napa Valley

### Harvest Dates

September 5 to October 6, 2014

### Varietals

Cabernet Sauvignon,  
Merlot, Cabernet Franc,  
Petit Verdot, Carménère

### Maceration

20 days average

### Time in Oak

21 months

### Oak

100% French, 80% new,  
from diverse forests  
north of the Loire River

### Alcohol

14.6%

### Bottling Date

August 8, 2016

### Release Date

September 2017

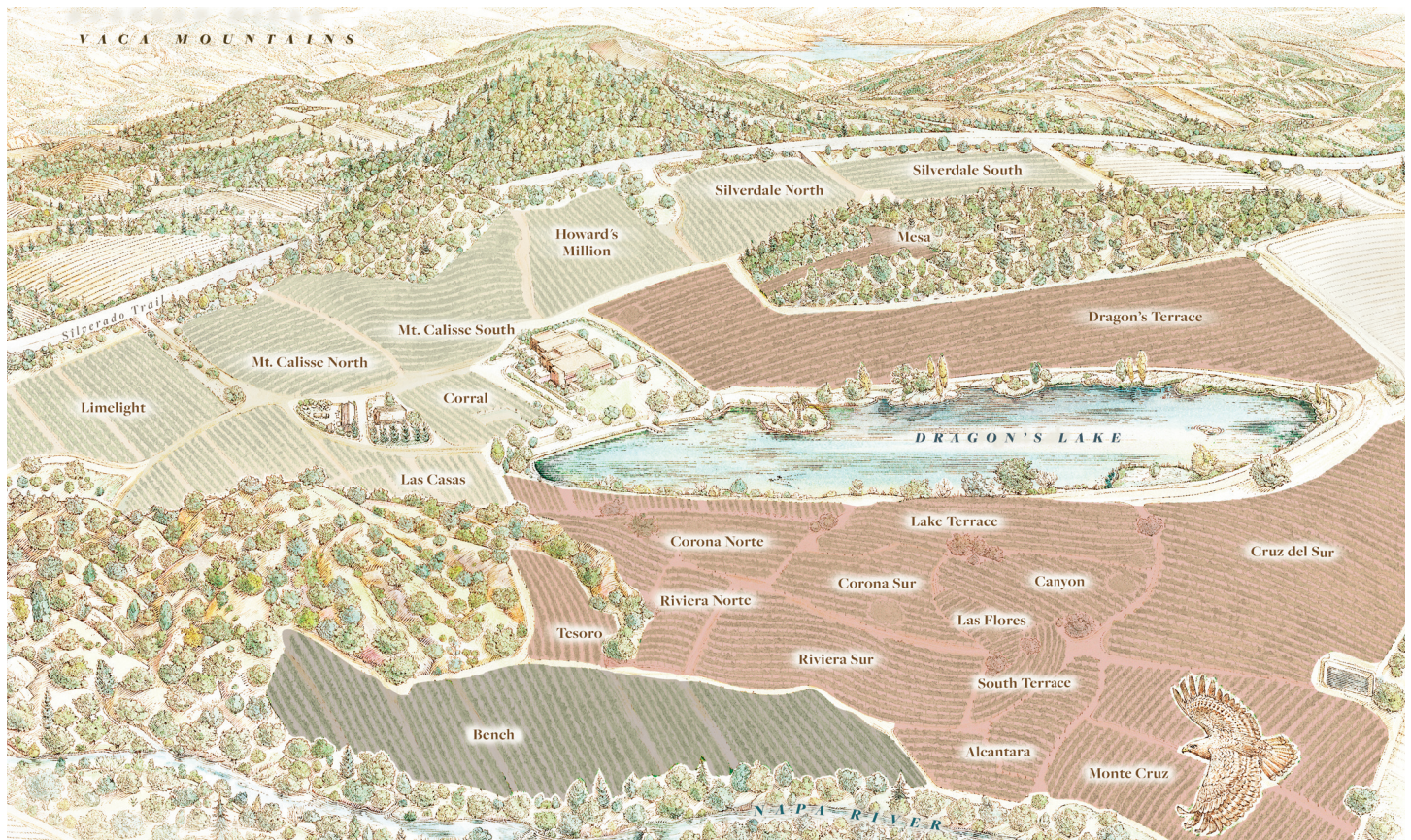
### Vineyard Blocks

(in descending order of quantity)  
Dragon's Terrace, Bench,  
Cruz del Sur, Riviera Sur,  
Mont Calisse, Las Casas,  
Limelight, Corona Sur,  
Corona Norte, Corral,  
Alcantara, Lake Terrace



# The Quintessential Wine Estate

**IN 1989, AGUSTIN AND VALERIA HUNEEUS** came upon a great property hidden in the heart of Rutherford. Spread over rolling hills and small valleys, this pristine land had never before been planted. Inspired by the land's natural grandeur, the Huneeus family dedicated themselves to capturing the beauty and harmony of this land in the form of a great wine. Since the very first harvest, Quintessa—an estate blend that can include Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Carménère—has been a unique expression of this singular property, a wine of finesse, harmony and complexity. ●



AREA	ROCKS & DIRT	AGE	SOIL TRAITS	ROLE IN THE QUINTESSA BLEND
EASTERN HILLS	White volcanic ash, rhyolite tuff	4-8 million years	Very well drained, low clay and fertility, rich in silica	Adds intriguing aromatics and supple tannins that enhance the wine's elegance and finesse
CENTRAL HILLS	Deep gravel and cobbles on top of volcanic ash. Diverse material such as red chert, sandstone, black obsidian and white rhyolites	4 million years	Iron rich, slightly higher clay levels than Eastern Hills	Increases complexity of aromas and flavors, and provides breadth and structure, both of which are critical to long aging potential
BENCH	Clay loam, sand and gravel	1,000 to 5,000 years	Higher clay content and moderate fertility	Contributes beautiful dark fruit aromas and flavors, and brings density and concentration to the final blend