

QUINTESSA

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.

WINE

The 2014 Quintessa emerges gracefully: soft notes of bramble fruit with touches of crème brûlée lift from the glass with swirling and aeration. A well-structured wine, the 2014 vintage will drink well now while continuing to harmonize with additional aging.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 5 – October 6, 2014
MACERATION:	20 Days Average Skin Contact
OAK:	80% New French Oak
TIME IN BARREL:	21 Months
BOTTLING DATE:	August 8, 2016
ALCOHOL:	14.6%
VARIETIES:	89% Cabernet Sauvignon 7% Merlot 2% Cabernet Franc 1% Petit Verdot 1% Carménère
VINEYARD BLOCKS: (in descending order)	Dragon's Terrace, Bench, Cruz del Sur, Riviera Sur, Mont Calisse, Las Casas, Limelight, Corona Sur, Corona Norte, Corral, Alcantara, Lake Terrace

*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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