

QUINTESSA



The 2015 season began beautifully, with ample rains a welcome sight after three years of drought. Warm late-winter temperatures prompted an early budbreak and ultimately one of the earliest harvests on record for Quintessa. Overall, yields were low with outstanding quality as we began harvest in the early morning of September 2nd. Harvest continued at a fast pace, completing on September 30th. A whirlwind of activity that produced a classic Quintessa vintage of opulence, texture and length. Truly a collector's vintage for its low yields and exceptional quality, the 2015 Quintessa will age gracefully for many years. — *Rebekah Wineburg, Winemaker*



About the Wine

The 2015 Quintessa is a seductive wine beginning with intense black fruits and warm spice and finishing with dense yet silky tannin. Opening with aromas of black cherry and blackcurrant, the wine expands in the glass as notes of clove, bay leaves and dark chocolate layer on top of crushed rock, graphite and red earth. Fine-grained tannin and dense fruit bound together by lively acidity and a long finish complete the picture and promise further pleasure in the years to come.

Appellation

Rutherford, Napa Valley

Harvest Dates

September 2 - September 30, 2015

Varietals

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

Maceration

19 days average

Time in Oak

21 months

Oak

100% French, 75% new, from diverse forests north of the Loire River

Alcohol

14.5%

Bottling Date

July 24, 2017

Release Date

September 2018

Vineyard Blocks

(in descending order of quantity)

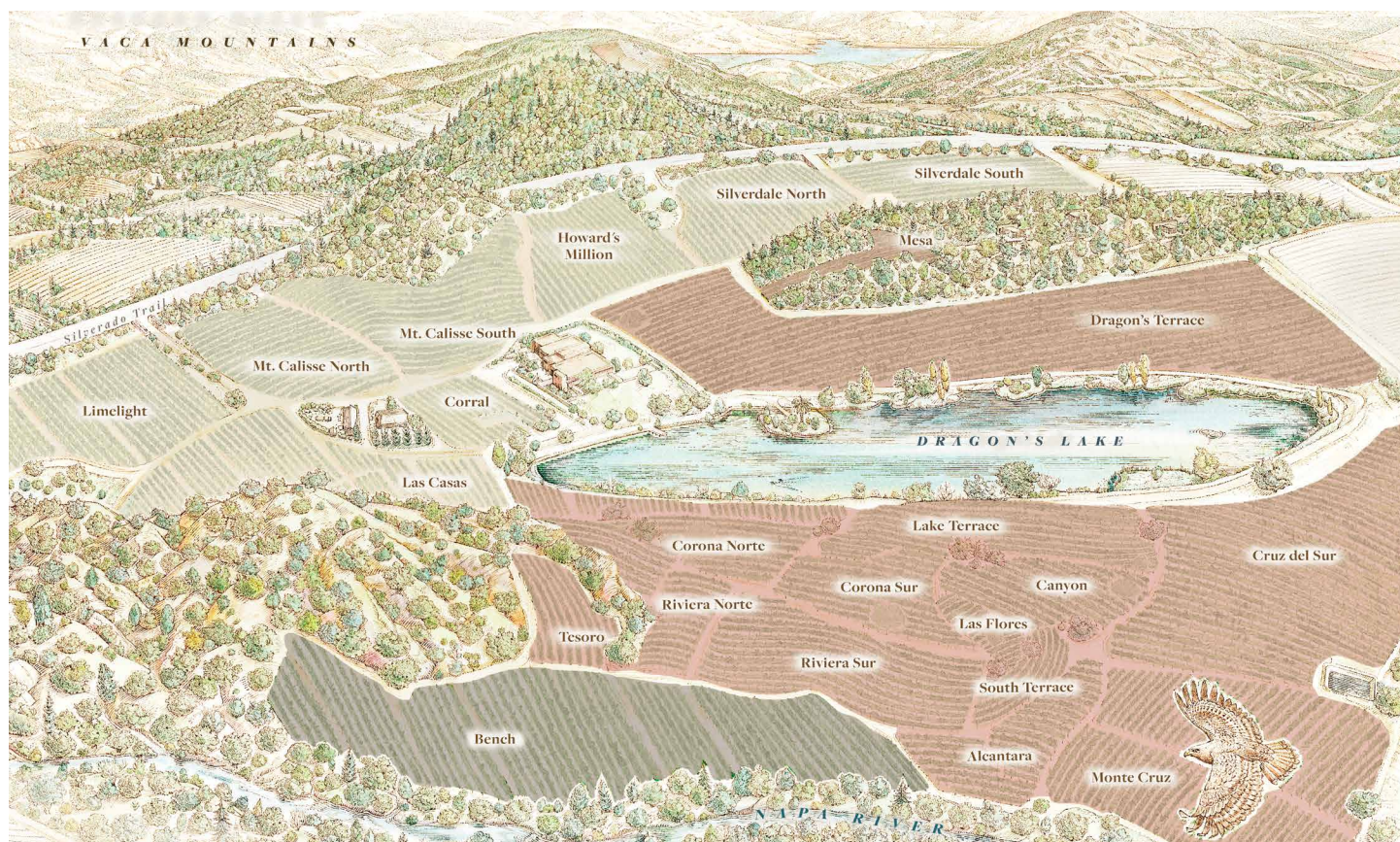
Dragon's Terrace, Bench, Corona Sur, Mont Calisse, Cruz del Sur, Limelight, Riviera Sur, Las Casas, Corona Norte, Alcantara, Silver South, Winery, Corral, Lake Terrace, Canyon, Tesoro

Score | **97pts**

JamesSuckling.com

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