

QUINTESSA

2015

VINTAGE NOTES

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.

WINE

The 2015 vintage will remain pleasing for decades with notes of blackberry, resinous flowers, and spiced plum compote. Generous on the palate and layered with complexity, the 2015 Quintessa drinks well now, and with more time in the cellar, will re-emerge a robust, mature and elegant wine with delightful tertiary essence.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 2 – September 30, 2015
MACERATION:	19 Days Average Skin Contact
OAK:	75% New French Oak
TIME IN BARREL:	21 Months
BOTTLING DATE:	July 24, 2017
ALCOHOL:	14.5%
VARIETIES:	83% Cabernet Sauvignon 12% Merlot 2% Cabernet Franc 2% Petit Verdot 1% Carménère
VINEYARD BLOCKS: (in descending order)	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

*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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