

ILLUMINATION

2016 SAUVIGNON BLANC

“Coming from 64% Napa County and 36% Sonoma County, the 2016 Illumination Sauvignon Blanc is scented of grapefruit, white peaches and elderflowers with just a hint of dried herbs and baking bread. Medium-bodied with great intensity, it delivers bags of refreshing citrus and stone fruit flavors with a good, long finish.” — **91 points**, Robert Parker, *The Wine Advocate*



APPELLATION: 64% Napa County, 36% Sonoma County

VARIETAL: 44% Sauvignon Blanc Musque, 47% Sauvignon Blanc, 9% Semillon

VINTAGE NOTES: The 2016 growing season started with a warmer than average winter and an early spring, resulting in an early budbreak and bloom. Late spring and summer, however, were cooler than usual. The cooler weather was exceptional for Sauvignon Blanc, creating great flavors and crisp acidity.

VINEYARDS: Two plots of Sauvignon Blanc are planted on the Quintessa estate in areas with cooler temperatures, allowing the grapes to thrive and produce wines of aromatic richness. Partnerships with growers in Southern Napa Valley and in Sonoma County allow us to blend in cooler climates and hillsides to ensure depth, intensity, fruit definition and minerality. Our hillside and bench land vineyards are tucked away in some of the coldest corners of the Napa and Sonoma counties. These extreme sites tend to be naturally low yielding, creating berries that are layered with tropical fruit, floral and fresh herb notes while maintaining balanced minerality.

WINEMAKING: The grapes were hand-picked and gently whole-cluster pressed, and the juice was fermented with mostly native yeast in a variety of vessels. French oak barrels (5% new; 48% neutral) bring a depth to the body and a hint of oak spice while Acacia barrels (5% new) add a complex floral spice on the nose. Egg-shaped concrete fermenters (12%) add richness to the palate while retaining fresh aromas, and stainless steel barrels (30%) maintain the purity of the fruit. Semillon adds a round mouth-feel to complement the vibrant and tangy Sauvignon Blanc. Lees stirring enhances weight and complexity.

WINEMAKER NOTES: The 2016 Illumination is alive with aromatic complexity, beautiful texture and bright flavors. The fruit aromas of white peach, kiwi and guava interplay with fresh herbs, pink grapefruit and beeswax honey create an intricate bouquet. On the palate, the wine dances with stone fruit, lemon zest and a touch of minerality, followed by a fresh, flavorful finish.

ALCOHOL: 14.2%

RELEASE: June 1, 2017