



QUINTESSA

2016 Vintage Notes

2016 WAS A NEAR-PERFECT SEASON with bud break starting moderately early and ideal weather conditions in the spring, continuing throughout the summer and fall. Cooler temperatures in August provided an extended hang time, allowing the fruit to reach peak ripeness and beautiful vineyard expression. Harvest began before dawn on September 15th and continued through October 13th—just before the winter rains began to nourish and replenish our soil.

ABOUT THE WINE

The 2016 Quintessa is a generous wine, with complex and elegant layers that envelop you from the first sip. Welcoming with aromas of cassis, blackberry, red currant and undertones of sage, thyme and rose petals, the 2016 Quintessa continues to expand in the glass as notes of exotic citrus, clove and fresh tobacco mingle with bright fruit. Full and rich, the wine is held together with fine-grained tannins that interweave beautifully with flavors of dark chocolate, crushed rocks, black cherry and blueberries. The wine is distinct for its energy and depth of flavor, and will leave a lasting impression with its velvety texture and intoxicating perfume.

SCORES

97+

Wine Advocate
December 2018

98

James Suckling
May 2019

APPELLATION

Rutherford, Napa Valley

HARVEST DATES

September 15 - October 13, 2016

VARIETALS

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

MACERATION

22 days average skin contact

TIME IN BARREL

20 months

OAK

70% new French oak

ALCOHOL

14.5%

BOTTLING DATES

July 30 - August 3, 2018

RELEASE DATE

September 2019

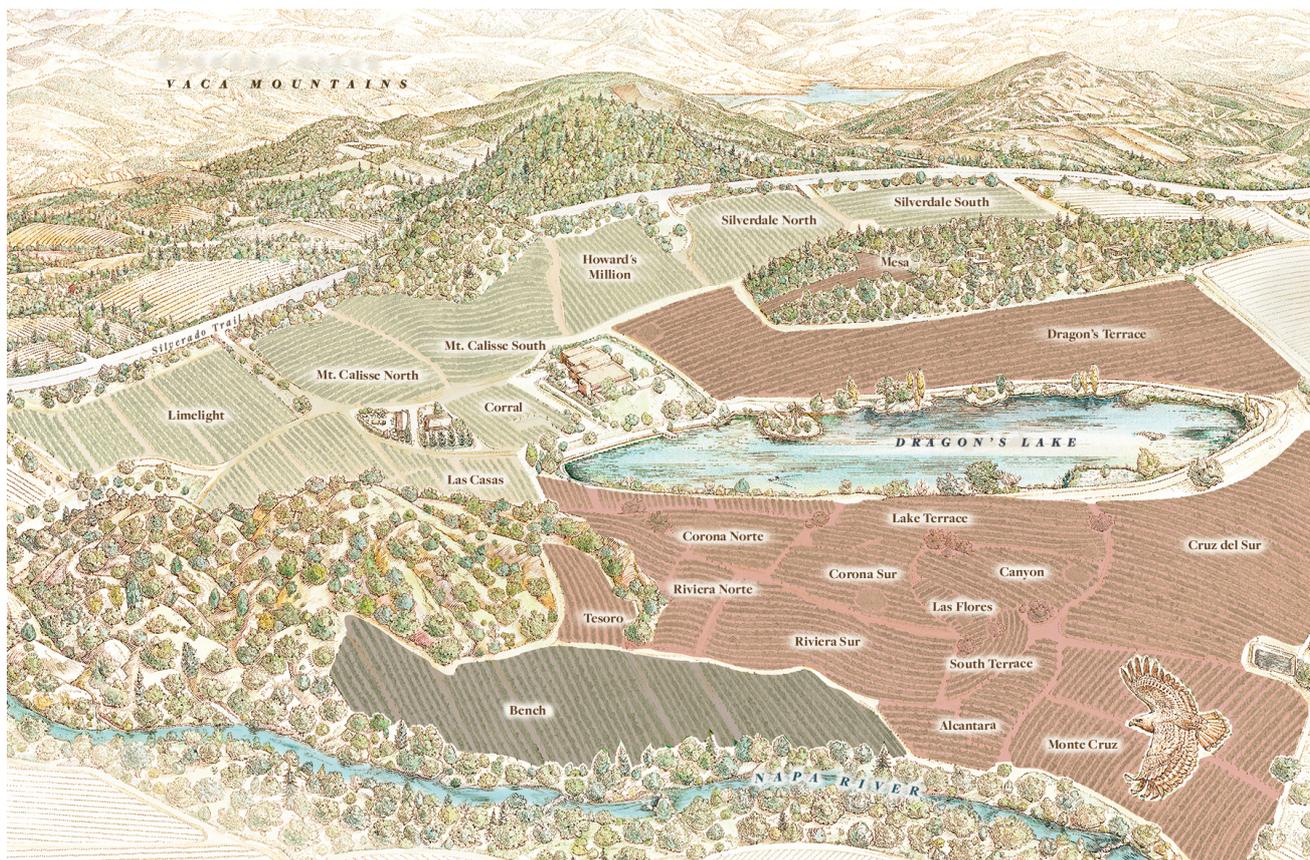
VINEYARD BLOCKS

(in descending order)

Dragon's Terrace, Cruz del Sur, Mt. Calisse, Bench, Las Casas, Corona, Riviera, Monte Cruz, Limelight, Howard's Million, Pedraza, Silver South, Alcantara, Tesoro, Canyon, Corral

The Quintessential Wine Estate

WHEN FOUNDERS AGUSTIN AND VALERIA HUNEEUS first set eyes on the diverse landscape that would become the Quintessa Estate, they knew they had the opportunity to plant a vineyard for the ages. To this day, we maintain a holistic approach to our stewardship of the land in order to ensure that every action is thoughtful and sustainable.



| 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 |