

# 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.

## WINE

A harmonious wine, the 2016 Quintessa possesses a round and elegant frame of alluring fruit tones and gorgeous florals. Impeccable balance and succulent acidity mingle with dark red and black fruit flavors and an elongated finish, resulting in the finesse and precision characteristic of a world-class wine.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 15 – October 13, 2016
MACERATION:	22 Days Average Skin Contact
OAK:	70% New French Oak
TIME IN BARREL:	20 Months
BOTTLING DATE:	July 30 – August 3, 2018
ALCOHOL:	14.5%
VARIETIES:	89% Cabernet Sauvignon 6% Merlot 2% Cabernet Franc 1% Petit Verdot 2% Carménère
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 Quintessa estate has been farmed according to organic principles since its planting  
in 1989 and with biodynamic practices since 1996.*

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