

QUINTESSA

2018

VINTAGE NOTES

Coming on the heels of five warm years, the 2018 growing season was even and balanced, beginning with budbreak occurring two weeks later than the previous year. The moderate weather set the pace to create healthy canopies and a vineyard graced with mild conditions, a lack of extremes, and an abundance of high-quality fruit. The harmony of the 2018 season allowed for a deeper understanding of how we can continue to evolve our biodynamic farming practices to support the vines growing on Quintessa's diverse soils. Mild weather conditions persisted through harvest, producing clusters of perfect ripeness and acidity, with time for phenolics and flavors to develop without the pressure of increasing Brix. A long and almost leisurely harvest ensued, with time for precise decisions that are evident in the purity and refinement of the 2018 Quintessa.

WINE

The 2018 Quintessa offers dark berries and resinous flowers on the nose. This wine develops over time in the glass and reveals greater complexity and depth as juicy, dark fruit flavors grow in amplitude with a soft, dusty frame. Enjoyably youthful, the 2018 is bound to emerge a memorable vintage with even more time in the cellar.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 18 – October 25, 2018
MACERATION:	26 Days Average Skin Contact
OAK:	62% New French Oak
TIME IN BARREL:	20 Months
BOTTLING DATE:	July 6 – 14, 2020
ALCOHOL:	14.5%
VARIETIES:	92% Cabernet Sauvignon 2% Merlot 3% Cabernet Franc 2% Carménère 1% Petit Verdot
VINEYARD BLOCKS: (in descending order)	Dragon's Terrace, Corona, Cruz del Sur, Monte Cruz, Bench, Pedraza, Howards Million, Silver Norte, Mt Calisse, Bench, Las Casas, Alcantara, Tesoro, Canyon, Corral, Las Flores, Limelight

*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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