

ILLUMINATION

2021

VINTAGE NOTES:

The 2021 growing season is one of both extreme conditions and excellent quality. A second year of low rainfall resulted in drought conditions that were thankfully mitigated by a mild spring and summer. The vines responded to the drought with smaller canopies and lower yields, while the temperate season allowed the fruit to slowly ripen and develop concentration of flavor while retaining bright acidity. The harvest began on August 18th with perfectly balanced Sauvignon Blanc Musqué on the Quintessa Estate and concluded on September 14th with rich and textured Semillon.

WINE:

The 2021 Illumination is a fresh and fragrant wine, with an intensity of flavor and compelling texture and drive. Notes of grapefruit, Meyer lemon, and white peach provide tension, while botanical floral aromas of orange blossom, quince, lemongrass, and thyme bring complexity and interest. A bright and lively mouthfeel, with flavors of citrus, hints of elderflower, and a distinct minerality are balanced by a creamy chamois-like texture and a medium-bodied, layered, and persistent finish.

APPELLATION: 60% Napa County, 40% Sonoma County

HARVEST: August 18 – September 14

WINEMAKING: We take a fine-tuned approach in the making of Illumination, creating a wine with aromatic expression and a compelling texture, both bright and savory. The grapes are handharvested and gently whole-cluster pressed before the juice is fermented with native yeast in a variety of vessels. French oak barrels bring depth and a hint of oak spice and Acacia barrels add a complex floral spice on the nose. Egg-shaped concrete fermenters add richness to the palate while retaining fresh aromas and stainless-steel barrels maintain the purity of the fruit. Semillon adds a round mouthfeel to complement the vibrant Sauvignon Blanc. Lees stirring enhances weight and complexity.

VARIETIES: 50% Sauvignon Blanc Musqué
30% Sauvignon Blanc
20% Semillon

QUINTESSA