

# ILLUMINATION

2023

## VINTAGE NOTES:

Generous rainfall through the winter brought a welcome end to three years of drought. With soils saturated, vines were set up for vigorous canopy growth and healthy fruit development. The growing season began slowly, with a very cool spring that delayed bud break. But the moisture available allowed bloom to flourish, leading into summer.

The vintage will be remembered for the extremely mild days that followed, allowing the berries to develop deeply complex flavors. Harvest came late, with acidity remaining high and bright through the end of the long season.

## WINE:

The 2023 vintage of Illumination reveals aromatic purity and incredible depth. Classic notes of grapefruit peel, lemon curd, and white peach are layered with undertones of ginger tea, wild thyme, and clover blossom—the floral character a hallmark of the cool vintage. On the palate, flavors of kumquat and guava mesh with wet slate and elderflower. A lovely textural roundness is balanced by racy acidity and minerality. While vibrant in its youth, this wine's structure also promises aging potential.

APPELLATION:	60% Napa County, 40% Sonoma County
SEASONAL RAINFALL:	40 inches
HARVEST:	August 29 – October 13, 2023
WINEMAKING:	We hand-pick the grapes, gently press the whole clusters, then ferment the juice with native yeast in a variety of vessels: French oak barrels (new and neutral) for depth and a hint of oak spice; acacia barrels for complex floral spice on the nose; stainless-steel barrels for purity of fruit; and egg-shaped concrete fermenters for fresh aromas and richness on the palate. Through fermentation, we stir the lees to build weight and complexity.
VARIETIES:	58% Sauvignon Blanc 32% Sauvignon Blanc Musqué 10% Sémillon

*The Quintessa estate has been farmed according to organic principles since its planting in 1989 and with biodynamic practices since 1996.*

QUINTESSA

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