



ILLUMINATION

2018 VINTAGE RELEASE



“We approach Illumination with the same care and attention as we do Quintessa, with the aim of capturing the best qualities of our grapes and crafting a wine of harmony and balance.” — REBEKAH WINEBURG, *Quintessa and Illumination Winemaker*

Vintage Notes

THE 2018 GROWING SEASON was characterized by a relatively late start and ideal weather conditions. Bud break and flowering conditions were perfect. The mild summer months favored the vegetative growth, allowing the grapes to maintain acidity and accumulate flavor at moderate sugar levels. Grapes were harvested with excellent levels of acidity and vividly preserved flavors beginning on August 30th and ended October 1st.

Tasting Notes

THE 2018 ILLUMINATION is a complex, sophisticated and vibrant wine. Floral aromas of honeysuckle, jasmine and white rose complement the notes of white peach, Meyer lemon, pink grapefruit and kiwi. In the mouth, a beautiful tension and fine acidity provides brightness to its creamy texture and flavors of juicy mandarin, guava and wet stones. A blend of Sauvignon Musque, Sauvignon Blanc and Semillon, this wine is exceptionally well balanced in intensity with a distinctive creamy, yet mineral texture. Tension and minerality prevail through the long and elegant finish.

Wine Information

COMPOSITION: 56% Sauvignon Musque, 34% Sauvignon Blanc, 10% Semillon

WINE FERMENTS IN French oak barrels (6%new, 63% neutral), stainless steel barrels (13%), concrete eggs (14%) and Acacia barrels (4%new)

ALCOHOL: 14%

RELEASE DATE: June 1, 2019

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