

# ILLUMINATION

## 2017 SAUVIGNON BLANC

“Illumination is at the forefront of a new sophisticated style of Sauvignon Blanc that’s the most exciting thing happening right now with white wine in the U.S.”

—Karen MacNeil, author of *The Wine Bible*

What started as a passion project for the Huneeus family, this limited bottling is one of Napa Valley’s most sought-after Sauvignon Blancs.

**APPELLATION:** 49% Napa County, 51% Sonoma County

**VARIETAL:** 40% Sauvignon Blanc Musque, 53% Sauvignon Blanc, 7% Semillon

**VINTAGE NOTES:** The 2017 growing season began with abundant rainfall and a mild spring, resulting in a long flowering period. In late summer, the Napa and Sonoma Valleys experienced above-average temperatures, but our cooler vineyard sites protected our crop and produced the perfect ripeness for harvest. The grapes came into the winery showcasing bright fruit and lively acidity.

**VINEYARDS:** Two plots of Sauvignon Blanc are planted on the Quintessa estate in areas with cooler temperatures, allowing the grapes to thrive and produce wines of aromatic richness. Partnerships with growers in Southern Napa Valley and in Sonoma County allow us to blend in cooler climates and hillsides to ensure depth, intensity, fruit definition and minerality. Our hillside and bench land vineyards are tucked away in some of the coldest corners of the Napa and Sonoma counties. These extreme sites tend to be naturally low yielding, creating berries that are layered with tropical fruit, floral and fresh herb notes while maintaining balanced minerality.

**WINEMAKING:** The grapes were hand-picked and gently whole-cluster pressed, and the juice was fermented with mostly native yeast in a variety of vessels. French oak barrels (6% new; 66% neutral) bring a depth to the body and a hint of oak spice, while Acacia barrels (5% new) add a complex floral spice on the nose. Egg-shaped concrete fermenters (11%) add richness to the palate while retaining fresh aromas, and stainless-steel barrels (12%) maintain the purity of the fruit. Semillon adds a round mouth-feel to complement the vibrant and tangy Sauvignon Blanc. Lees stirring enhances weight and complexity.

**WINEMAKER NOTES:** The 2017 Illumination is an elegant balance of exotic flavors, fresh acidity and great texture. Aromas of guava, pink grapefruit and kiwi are intertwined with peach blossom and fresh thyme to create a lively bouquet. On the palate, the wine continues with flavors of white peach, lemon sorbet and a distinctively creamy texture that finishes with mouthwatering minerality.

**ALCOHOL:** 14%

**RELEASE:** June 1, 2018



90pts Wine Enthusiast