



QUINTESSA

2016 Quintessa

2016 WAS A NEAR-PERFECT SEASON with bud break starting moderately early and ideal weather conditions in the spring, continuing throughout the summer and fall. Cooler temperatures in August provided an extended hang time, allowing the fruit to reach peak ripeness and beautiful vineyard expression. Harvest began before dawn on September 15th and continued through October 13th—just before the winter rains began to nourish and replenish our soil.

International Recognition

“Phenomenal aromas of crushed berries, forest fruit, mushrooms and iron. Medium to full body, with layers of soft and refined tannins that follow through to a beautiful finish. Extremely long and refined. This shows depth and structure with balance and harmony.”

98 POINTS

James Suckling
May 2019

“Exuberant notions of crème de cassis, warm blueberries and black cherries with hints of redcurrants, kirsch, candied violets, crushed rocks, cigar box and fallen leaves plus a waft of truffles. Full, rich and beautifully laced with layers of floral notes and fragrant earth, the profound black and blue fruits build slowly in the mouth, achieving great energy and depth with a beautiful velvety frame, finishing long and perfumed.”

97+ POINTS

Wine Advocate
December 2018