



Recent Press Coverage

Forbes

Holiday Gift Guide 2019: The Best Napa Valley Cabernets For Oenophiles

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Holiday gift giving can be a challenge, especially for the person who has everything. Wine is the ideal solution. What better way to spread holiday joy to your boss, in-laws, clients, friends, and loved ones than with a stunning bottle of Napa Valley Cabernet Sauvignon? Napa produces many high-quality cabs; however, this curated list steps away from the well-known, to bring you ten Napa cabs sure to please the oenophiles on your holiday gift list.

2016 Quintessa Red Wine Rutherford (\$190): Each vintage of Quintessa illuminates the evolution of the property and the winemaking team. For Quintessa, 2016 was a profound vintage, providing generosity in the glass today, which will continue to evolve over time...this inky purple wine is elegant, vibrant, and seamless. Vibrant layers of endless aromas include fresh black and red berries mingled with cassis, crushed violets, fig preserve, warm baking spice, leather cigar box, dried Herbs de Provence, black truffles, licorice, black pepper, and eucalyptus. Long and lean on the palate with a silky mouth-feel and a mineral driven finish. *A truly stunning wine any collector will cherish.*

– Michelle Williams, Forbes

[Read the full article, here.](#)

FOOD&WINE

25 Splurge-Worthy California Reds

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When I set out to compile this list of 25 splurge-worthy red wines from California, I knew I'd have a difficult task ahead. As a lifelong drinker and collector of wines from the state, I knew the quality would be high. What I didn't expect was just how fraught the process of narrowing down my selections would be. This list could have run to 40 bottles, easily.

Tasting dozens upon dozens of wines, all with a minimum suggested retail price of \$100, was fascinating, educational, delicious, and occasionally exhausting. But it wasn't monolithic. Because while it's still frustratingly common to hear otherwise well-versed wine lovers say that they just don't like California reds—as if the state is a single terroir with one style shared among all producers—the truth is that the state's wine culture is a lot more varied, interesting, and rewarding than that vinous stereotype implies.

2016 Quintessa Red Wine Rutherford, Napa Valley (\$190)

Brooding and serious right off the bat, this is the wine equivalent of the opening chords of Beethoven's Fifth.

Tar, black licorice, camphor, and black plums with peppercorn. But then, on the palate, its full bounty becomes clear, with a deep well of blackberries, dark baking spices, star anise, scorched earth, and dried flowers. Still a baby, but with great potential.

– Brian Freedman, Food & Wine

[Read the full article, here.](#)

QUINTESSA



Recent Press Coverage

Forbes

Ten Of The Most Beautiful Tasting Rooms In Napa Valley

Tucked away in Rutherford, Quintessa offers three 250-square-foot minimalist wood and glass private tasting pavilions in the heart of their vineyard making this

one of the most idyllic vistas to sit and sip on one of their famous Cabs.

You can opt to try the Private Estate experience which will take you on a behind the scenes look as well as access to Quintessa's intricate cave system or enjoy a seated tasting flight in the Tasting Salon."

– **Michelle Gross, Forbes**

[Read the full article, here.](#)



4 Wine Regions to Visit Now

...From the Mendocino Coast to the Santa Cruz Mountains, there are plenty of places to wine taste around the Golden State's northern reaches. By far the most famous of these regions, of course, is Napa Valley. With more than 400 wineries to choose from, Napa is known for its cult cabernet sauvignons, renowned sparklers, full-bodied chardonnays and everything in between.

At Quintessa, taste a Bordeaux-style red blend that reflects the 280-acre property's diverse landscape.

– **Katie Sweeney, Forbes**

[Read the full article, here.](#)

Wine Spectator

In the Vineyard at Quintessa: Soil Science



Winemaker Rebekah Wineburg takes us underground for a look at three...

[Watch the video, here.](#)

THE SOMM JOURNAL

Sauvignon Blanc in the Wild: New World Trials & Triumphs

...Quintessa utilizes a whole fleet of fermentation vessels to craft Illumination, its Sauvignon Blanc sister label: new and used French oak barrels, concrete eggs, acacia barrels, and stainless steel. "The concrete really highlights richness and minerality, the acacia giving that floral character to it," explains the brand's winemaker, Rebekah Wineburg. "Neutral oak is the neutral—we're having body because we have some breathing through the barrel, but we're not getting any flavor components." She'll use stainless to preserve linearity and crispness, and new oak only in the occasions where she believes the juice has the concentration to match it. Ultimately, each parcel is fermented in whichever medium she believes best suited to that site in that year."

– **Bryce Wiatrak, GuildSomm**

[Read the full article, here.](#)