

WINE ENTHUSIAST.

December 15, 2007

M A G A Z I N E

QUINTESSA 2004



95 points

“A dramatic young wine, fleshy and dazzling now for its lush fruit and oak, although the tannins have a crunchy hardness. But that merely ensures ageability. It’s beautiful the way the acid-tannin structure plays against the cherry, cassis and olive fruit, creating an architectural tension. If you open this wine now, decant for a few hours. Otherwise, it should hold for six to eight years, and develop further bottle complexity afterward.” SH

www.quintessa.com