

Wine Spectator

MAY 31, 2003



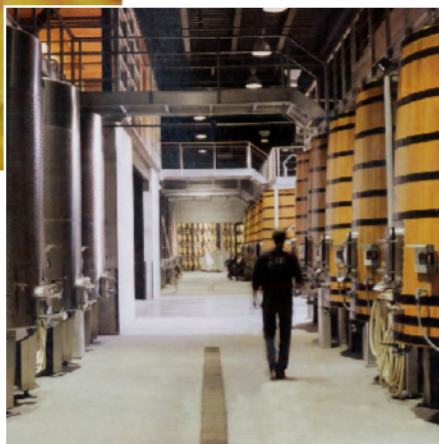
The Quintessential Agustin Huneus

A veteran winemaker builds a brand-new winery for his Quintessa vineyard



Agustin Huneus

"His latest endeavor is the completion of a new multimillion dollar winery, devoted to producing Quintessa, his estate-grown, Bordeaux-style blend...the facility is short on ostentation and long on the latest winemaking technology."



"Winemaking at Quintessa is gravity flow, with grapes funneled into fermentation tanks via skylight like ports. Barrel aging is done in a 17,000 square-foot cave. Winemakers rely on a modern version of the old basket-press and French oak fermentors—albeit temperature controlled—not modern-era stainless steel."

"Since its debut with the 1994 vintage, Quintessa has been praised by *Wine Spectator* for its complexity and elegance; five of its six releases have earned scores of 90 points or higher on the 100-point scale."

— TIM FISH
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