

QUINTESSA

2011



THE VINTAGE

This is a vintage defined by our focus and attention to detail in the vineyards. The year began with cool spring temperatures and moderate rainfall that pushed bud break, flowering, and fruit-set back two weeks. These cooler temperatures continued into the summer months, making canopy management essential. A warm September allowed the grapes to achieve full flavor development. In early October, our experienced viticulturists responded to early rains with careful canopy management, select crop removal, and a lot of patience. The rain was followed by four weeks of Indian summer that allowed the remaining grapes to ripen more fully. Our team used selective picking and careful sorting to ensure that only perfect grapes reached the tanks, and ultimately the finished 2011 Quintessa.

THE WINE

An inviting nose of fresh cherries, currants, and red plum accentuate the complex aromatics of crushed wet rock, sandalwood, and clove. A bright and silky entry is immediately accompanied by a vibrant layered juicy core, presenting beautiful elegance to this wine. The finish is lingering yet focused, showing striking definition, balance and finesse.

—Winemaker Charles Thomas

THE QUINTESSENTIAL WINE ESTATE

Agustin and Valeria Huneus developed Quintessa in 1990 to establish the property as one of the great red wine estates of the world. Valeria guided the 280-acre Rutherford vineyard with strict care for the soil and environment with a commitment to biodynamic and organic farming. The vineyard's many microclimates, soil types, elevations, and exposures have been planted to a wide selection of rootstocks and clones, with Cabernet Sauvignon, Merlot and small plots of Cabernet Franc, Petit Verdot and Carmenère. The winery's eco-sensitive design integrates nature and winemaking, with a gravity flow process, naturally cooled winery and caves. Grapes are crushed on the winery roof and flow by gravity into the fermentation room below. After fermentation with native yeasts and extended maceration in stainless steel, French Oak and concrete tanks, the wines are aged in French oak barrels in the caves. Winemaker Charles Thomas brings over 20 years of winemaking experience in California to Quintessa. He leads a winemaking team that includes international blending consultant Michel Rolland.

APPELLATION
Rutherford, Napa Valley

HARVEST DATES
September 28 to October 28

VARIETALS
*Cabernet Sauvignon, Merlot,
Cabernet Franc, Petit Verdot*

MACERATION
28 days average

TIME IN OAK
21 months

OAK
*100% French, 85% new, very
fine grained, chateau style,
medium-plus toast from
diverse forests north of the
Loire River.*

COOPERS
*Taransaud, Demptos, Sylvain,
Saury, Seguin-Moreau*

ALCOHOL
14.2%

BOTTLING DATE
August 2013

RELEASE DATE
September 2014

VINEYARD BLOCKS
(IN DESCENDING ORDER
OF QUANTITY)
*Bench, Cruz del Sur, Dragon's
Terraces, Corona Norte &
Corona Sur, Limelight,
Monte Cruz, Riviera Sur,
Mont Calisse, Alcantara,
Howard's Million, Canyon,
Lake Terrace, Las Casas, Riviera
North, South Terrace, Tesoro.*