

QUINTESSA

2019

VINTAGE NOTES: The 2019 vintage began with well-timed rains. They provided an elegant start to the season. More than 35-inches through the winter months and into early spring established healthy soils and lush cover crops leading to even shoot growth and a strong early-season canopy for the vines. Spring temperatures remained cool through May. The cooler weather slowed the emergence of bloom on the vine by 13 days compared to the estate's five-year average. The slight delay allowed an ideal fruit-set providing healthy yields for Quintessa. Temperatures warmed slightly in summer encouraging an even arc of ripening while maintaining vibrant acidity. The season gave us a well-paced and steady harvest period. We began to bring in fruit on September 19th and finished October 22nd.

WINE: The 2019 Quintessa offers nuance, depth, and great persistence. A complex of flower, forest, fruit, and earth notes harmonize with fine-grained tannin and vibrant acidity. It is a wine of precision as well as transparency. The 2019 Quintessa will drink well now for those that prefer a youthful expression but will also last in cellar for at least another twenty years for those who enjoy the complexities of age.

APPELLATION: Rutherford, Napa Valley

HARVEST: September 18 – October 25

MACERATION: 26 Days Average Skin Contact

OAK: 60% New French Oak

TIME IN BARREL: 22 Months

BOTTLING DATE: July 6 – 14, 2021

ALCOHOL: 14.5%

VARIETIES: 91% Cabernet Sauvignon
4% Cabernet Franc
2% Merlot
2% Carmenere
1% Petit Verdot

VINEYARD BLOCKS: Dragons Terrace, Monte Cruz, Corona, Bench, Las Casas,
(in descending order) Silver Norte, Mt. Calisse, Cruz del Sur, Limelight,
Howards Million, Pedraza, Alcantara, Tesoro, Canyon, Corral

