

QUINTESSA

“2013 is the second in a string of vintages that have set new levels of quality and consistency for Napa Valley cabernet-based wines. Quintessa 2013 again offers concentration and longevity, but with a more immediate lushness that makes the wine seductive in its youth. This will be another legendary vintage for Quintessa.”

—Larry Stone, *Master Sommelier*

2013 Vintage Notes

The 2013 growing season can be described as an early, even and excellent vintage. A warm dry Spring brought early bud break and with the exception of one heat spike in late June, temperatures were consistent resulting in notably healthy vines. Cooler sunny weather throughout October allowed the final grapes still on the vine to develop superior phenolic and flavor maturity. This vintage has given us an extraordinary gift, exceptional promise and potential to exceed expectations—another year that has been described as nearly perfect.



About the Wine

The 2013 Quintessa is a deep and thoughtful wine from an exceptional vintage. Dark and rich in color with aromas of bright cherry, blackberry and blueberry with cedar spice and notes of fresh herbs and spring flowers, this wine expresses harmony between fruit and earth. With supple tannin in balance with black fruit flavors and lively acidity, the 2013 Quintessa is truly a wine of depth and richness, balance and purity.

Appellation

Rutherford, Napa Valley

Harvest Dates

September 6 to October 18, 2013

Varietals

Cabernet Sauvignon,
Merlot, Cabernet Franc,
Petit Verdot, Carmenere

Maceration

21 to 25 days average

Time in Oak

21 months

Oak

100% French, 85% new,
from diverse forests
north of the Loire River

Alcohol

14.5%

Bottling Date

August 12, 2015

Release Date

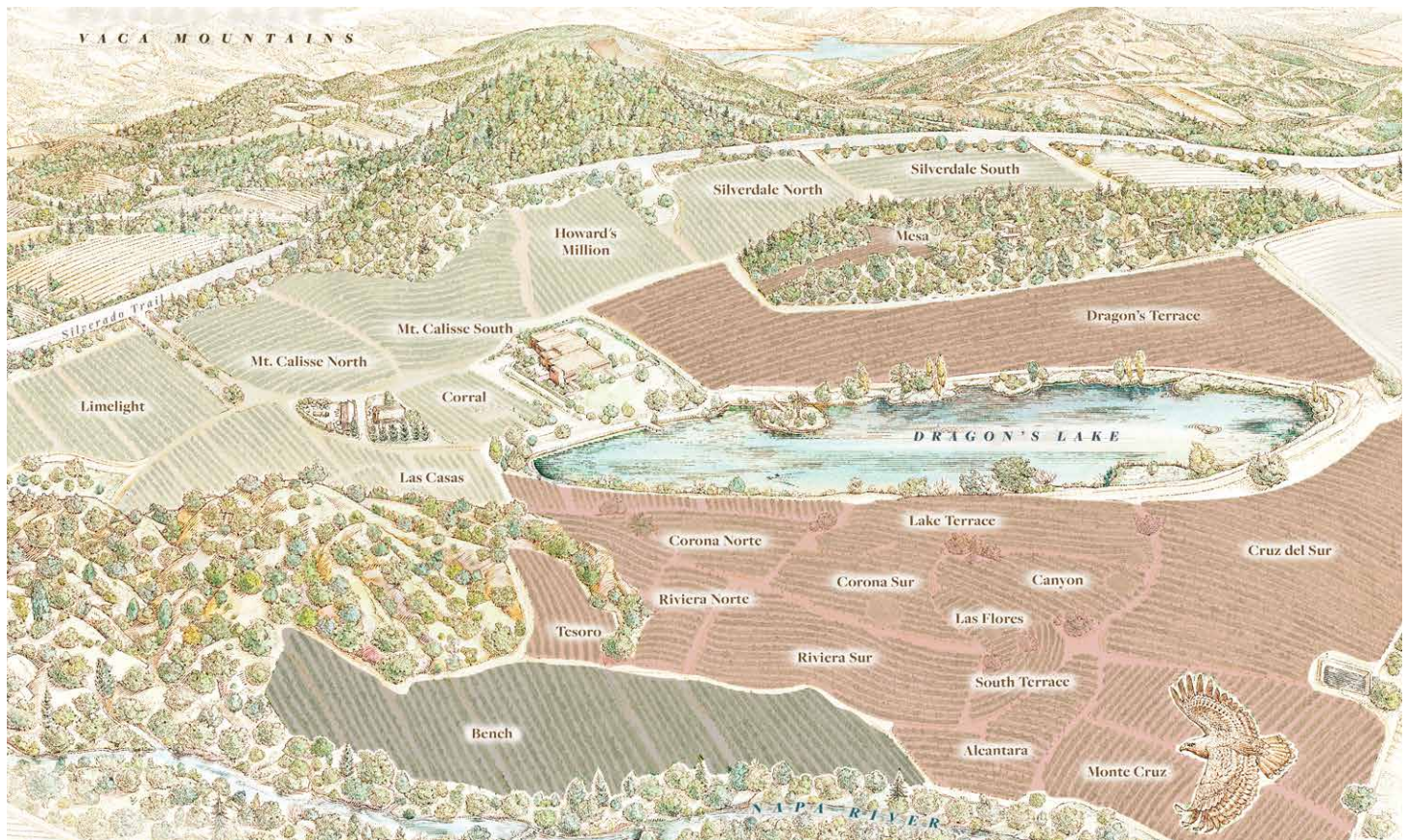
September 2016

Vineyard Blocks

(in descending order of quantity)
Dragon's Terrace, Cruz del Sur,
Bench, Limelight, Riviera Sur,
Lake Terrace, Corona Sur,
Silver South, Las Casas,
Mont Calisse, Howard's Million,
Corona Norte

The Quintessential Wine Estate

AGUSTIN AND VALERIA HUNEEUS 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. Quintessa welcomes Winemaker Rebekah Wineburg who joins Charles Thomas, Winemaker Emeritus and Michel Rolland, International Blending Consultant. ●



AREA	ROCKS & DIRT	AGE	SOIL TRAITS	ROLE IN THE QUINTESSA BLEND
EASTERN HILLS	White volcanic ash, rhyolite tuff	4-8 million years	Very well drained, low clay and fertility, rich in silica	Adds intriguing aromatics and supple tannins that enhance the wine's elegance and finesse
CENTRAL HILLS	Deep gravel and cobbles on top of volcanic ash. Diverse material such as red chert, sandstone, black obsidian and white rhyolites	4 million years	Iron rich, slightly higher clay levels than Eastern Hills	Increases complexity of aromas and flavors, and provides breadth and structure, both of which are critical to long aging potential
BENCH	Clay loam, sand and gravel	1,000 to 5,000 years	Higher clay content and moderate fertility	Contributes beautiful dark fruit aromas and flavors, and brings density and concentration to the final blend