

QUINTESSA 2017: A Rare and Eloquent Vintage



Vintage Notes: The 2017 growing season began with record rainfall through the winter, producing deep soil moisture. With a mild spring following, the growing season began on schedule—bud break and bloom occurring within their typical time frame and resulting in beautiful uniformity across the vineyard. As the year progressed, 2017 became a warm growing season, similar to 2013 and 2015. Still, ripening continued on an average pace, with veraison occurring at the end of July. A warm Labor Day weekend kicked the harvest into high gear: Picking on the Quintessa estate began on September 11 and was completed on October 7.

Wine: The 2017 Quintessa is eloquent in its message. The wine is powerfully structured, with an elegance to its tannins, and notable layers of complexity that reveal themselves as the wine opens in the glass and as it ages in the bottle. The aroma begins with lovely black cherry and cassis coated with dark chocolate. Notes of thyme and sage interplay with hints of cinnamon, cedar, and incense. The wine develops on the palate with lively acidity that offers balance to graceful layers of red and black fruit. Savory nuances of tar and tobacco follow, through a long, lingering finish marked by fine tannin. Combining structure and drive with elegance and finesse, the 2017 Quintessa is a memorable vintage.

Appellation: Rutherford, Napa Valley

Alcohol: 14.5%

Bottling Date: July 15-19, 2019

Maceration: 22 days average skin contact

Time in Barrel: 22 months

Oak: 100% French, 76% new

Vineyard Blocks (in descending order): Dragons

Terrace, Corona, Cruz del Sur, Monte Cruz,
Silver South, Howards Million, Pedraza, Bench,
Alcantara, Canyon, Corral, Tesoro, Las Flores

Varietals:

92% Cabernet Sauvignon

4% Merlot

3% Carmenère

1% Petit Verdot

Harvest: September 11–October 7, 2017