

QUINTESSA

2021

VINTAGE NOTES

A dry winter marked the start of 2021, informing a pruning approach that would encourage balanced ripening. Spring was refreshingly cool, and clusters developed slowly. Summer days were then moderately warm. The fruit ripened smoothly and evenly, exhibiting great color, bright acidity, and exciting flavor complexity.

With a small crop—and smaller canopies and clusters—we began harvesting early to achieve optimum balance and vibrancy. The weather held in our favor with moderate late season temperatures, and the fruit was in beautiful condition come harvest.

WINE

Our 2021 unfolds with Quintessa's signature balance of complex fruit, precise structure, and vital freshness amplified by an especially beautiful growing season. Floral notes—violet and lilac—lift an intensely aromatic bouquet of cassis and black cherry accented with anise, bay laurel, and forest floor. On the palate, firm but fine-grained tannins back dark berry and savory herb flavors interwoven with graphite and iron. Generous texture carries the complex layers to a fine, chalky finish.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 8 – October 18, 2021
SEASONAL RAINFALL:	11 inches
MACERATION:	22 Days Average Skin Contact
OAK:	65% New French Oak, 32% Neutral, 3% Terracotta Amphora
TIME IN BARREL:	22 Months
BOTTLING DATE:	July 2023
ALCOHOL:	14.5%
VARIETIES:	91% Cabernet Sauvignon 4% Cabernet Franc 3% Carménère 1% Merlot 1% Petit Verdot
VINEYARD BLOCKS: (in descending order)	Dragon's Terrace, Monte Cruz, Corona, Limelight, Mt Calisse, Bench, Silver Norte, Pedraza Hill, Las Casas, Tesoro, Alcantara, Canyon, Winery

*The Quintessa estate has been farmed according to organic principles since its planting
in 1989 and with biodynamic practices since 1996.*

QUINTESSA

707.286.2730 inquire@quintessa.com Quintessa.com