

QUINTESSA

2020

VINTAGE NOTES

The 2020 season at Quintessa began early with budbreak in late March as the vines responded to a dry winter, followed by a warm spring. Full canopy growth rapidly set the stage for a vintage of small berries with high tannin potential.

Summer delivered a relatively mild June as the vines transitioned to sugar accumulation and then into flavor ripening in the third week of August. Aroma and taste evolved rapidly.

Harvest commenced on September 3rd and concluded on September 26th.

WINE

The 2020 Quintessa enters on a core of cassis, black cherry, and currants enveloped by clove spice and savory dried herbs. Layers of structured tannin and the distinct mineral imprint of the Quintessa terroir give way to a structured and polished finish. Balanced and with well-integrated movement, this elegant and complex wine has plenty of life ahead of it – drinking well now and with cellar potential for at least 20 years.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 3 – September 26, 2020
MACERATION:	20 Days Average Skin Contact
OAK:	60% New French Oak
TIME IN BARREL:	22 Months
BOTTLING DATE:	July 2022
ALCOHOL:	14.5%
VARIETIES:	87% Cabernet Sauvignon 7% Cabernet Franc 4% Carménère 2% Petit Verdot
VINEYARD BLOCKS: (in descending order)	Dragon's Terrace, Corona, Monte Cruz, Silver Norte, Mt Calisse, Pedraza Hill, Alcantara, Howard's Million, Canyon, Tesoro, Las Flores

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

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