

QUINTESSA

2023

VINTAGE NOTES

After three years of drought, the winter of 2023 gifted us with copious rain. It replenished the lake and deeply saturated the vineyard soils. These reserves provided the foundation for a strong growing season.

Cool and wet conditions in early spring delayed bud break by two to three weeks. This unhurried cadence set the tone for the entire vintage. The clusters ripened slowly throughout a mild summer. Harvest began on September 22nd with Merlot in the Las Casas block and concluded on October 30th in our Bench block.

The 2023 Quintessa is a wine of remarkable balance and clarity. Lifted aromatics, bright acidity, and fine, precise tannins are all markers of the long growing season. The wine is harmonious and poised: an elegant tribute to nature's equilibrium.

THE WINE

The 2023 Quintessa opens with aromas of fresh cassis and violets, layered with notes of tobacco leaf and subtle herbs. The palate reveals a purity of fruit which is enhanced by depth and structure. Dense yet lithe, it carries the classic Quintessa texture and a long, graceful finish. Vibrant and complex, 2023 Quintessa captures all the nuances of its exceptional growing season.

APPELLATION:	Rutherford, Napa Valley
HARVEST:	September 22 – October 30, 2023
SEASONAL RAINFALL:	40"
MACERATION:	20 Days Average Skin Contact
OAK:	60% New French Oak 37% Neutral 3% Terracotta Amphora
TIME IN BARREL:	22 Months
BOTTLING DATE:	July 2025
ALCOHOL:	14.5%
VARIETIES:	90% Cabernet Sauvignon 5% Cabernet Franc 2% Carménère 2% Merlot 1% Petit Verdot
VINEYARD BLOCKS: (in descending order)	Dragon's Terrace, Monte Cruz, Corona, Bench, Mt Calisse, Las Casas, Riviera, Silver Sur, Silver Norte, Pedraza, Winery, Tesoro, Lake, Canyon

*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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