

ILLUMINATION

2024

VINTAGE NOTES:

Steady rainfall in the winter provided a good source of water reserves deep in the soil. Budbreak started early compared to the previous vintage. Throughout the spring and early summer, canopy growth was well-balanced. As the bunches of berries flourished, the vines also yielded a good crop balance. We started picking when grapes reached perfect maturity, and we're very pleased with the bright flavors and balanced acidity that will be a hallmark of the vintage.

Harvest commenced at dawn on August 16 with the Sauvignon Blanc Musqué and concluded with the picking of old-vine Sémillon on September 20.

WINE:

The 2024 Illumination shows a remarkable depth of flavor. Aromas of Meyer lemon zest, white peach, yuzu, honeysuckle, orange blossom, and crystallized ginger are all elevated by a lovely acidity. A savory minerality layers itself among the appealing fruit flavors and hints at the complexity that will continue to reveal itself as the wine ages.

APPELLATION:	55% Napa County, 45% Sonoma County
SEASONAL RAINFALL:	26"
HARVEST:	August 16 – September 20, 2024
WINEMAKING:	We hand-pick the grapes, gently press the whole clusters, then ferment the juice with native yeast in a variety of vessels: French oak barrels (new and neutral) for depth and a hint of oak spice; acacia barrels for complex floral spice on the nose; stainless-steel barrels for purity of fruit; and egg-shaped concrete fermenters for fresh aromas and richness on the palate. Through fermentation, we stir the lees to build weight and complexity.
VARIETIES:	58% Sauvignon Blanc 28% Sauvignon Blanc Musqué 14% Sémillon

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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707.286.2730 inquire@quintessa.com Quintessa.com