

# ILLUMINATION

## 2016 SAUVIGNON BLANC

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What started as a passion project for the Huneus family, this limited bottling is one of Napa Valley's most sought-after Sauvignon Blancs.

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“We approach Illumination with the same care and attention as we do Quintessa, with the aim of capturing the best qualities of our grapes and crafting a wine of harmony and balance. The 2016 Illumination is alive with aromatic complexity, beautiful texture and bright fruit flavors. This is an incredible vintage and the perfect summer wine that pairs with a variety of appetizers and seafood.” —*Rebekah Wineburg, Quintessa and Illumination Winemaker*



**APPELLATION:** 64% Napa County, 36% Sonoma County

**VARIETAL:** 44% Sauvignon Blanc Musque, 47% Sauvignon Blanc, 9% Semillon

**VINTAGE NOTES:** The 2016 growing season started with a warmer than average winter and an early spring, resulting in an early budbreak and bloom. Late spring and summer, however, were cooler than usual. The cooler weather was exceptional for Sauvignon Blanc, creating great flavors and crisp acidity.

**VINEYARDS:** Two plots of Sauvignon Blanc are planted on the Quintessa estate in areas with cooler temperatures, allowing the grapes to thrive and produce wines of aromatic richness. Partnerships with growers in Southern Napa Valley and in Sonoma County allow us to blend in cooler climates and hillsides to ensure depth, intensity, fruit definition and minerality. Our hillside and bench land vineyards are tucked away in some of the coldest corners of the Napa and Sonoma counties. These extreme sites tend to be naturally low yielding, creating berries that are layered with tropical fruit, floral and fresh herb notes while maintaining balanced minerality.

**WINEMAKING:** The grapes were hand-picked and gently whole-cluster pressed, and the juice was fermented with mostly native yeast in a variety of vessels. French oak barrels (5% new; 48% neutral) bring a depth to the body and a hint of oak spice while Acacia barrels (5% new) add a complex floral spice on the nose. Egg-shaped concrete fermenters (12%) add richness to the palate while retaining fresh aromas, and stainless steel barrels (30%) maintain the purity of the fruit. Semillon adds a round mouth-feel to complement the vibrant and tangy Sauvignon Blanc. Lees stirring enhances weight and complexity.

**WINEMAKER NOTES:** The 2016 Illumination is alive with aromatic complexity, beautiful texture and bright flavors. The fruit aromas of white peach, kiwi and guava interplay with fresh herbs, pink grapefruit and beeswax honey create an intricate bouquet. On the palate, the wine dances with stone fruit, lemon zest and a touch of minerality, followed by a fresh, flavorful finish.

**ALCOHOL:** 14.2%

**RELEASE:** June 1, 2017