



2018 Quintessence Vineyard Cabernet Sauvignon

Our Quintessence Cabernet is a blend of clones 169 and 191 and is sourced from one of our favorite vineyard sites on all of Red Mountain—2 southern facing blocks, right in the middle Quintessence, with steep slopes and rocky soils. This wine showcases our latest winemaking techniques with 5 different oak fermentation methods and 10 types of new French oak barrels used. We've made this same wine since 2012 from vines planted in 2010 and we're seeing continued improvement in quality, complexity, and flavors as these relatively young vines continue to mature. The aroma has cigar box, wet gravel, and peppercorn spice. The palate pops with fruit—strawberry, plum, huckleberry. There's loads of great barrel tannin integrated perfectly into the fruit creating amazing texture, it's a mouthful. Drink now through 2040.

BLEND

100% Cabernet Sauvignon

VINEYARDS

100% Quintessence Vineyard

AGING

28 months

82% New French Oak

WOOD FERMENTATION

29% 40hL Boutes Tanks, 21% 500L Oak Uprights, 15% 30hL Oak Tanks,
15% 2T Open Top Oak Tanks, 11% 500L Roller Barrels

ALCOHOL

15.1%

PRODUCTION

817 cases



faithful, loyal, true

wine@fidelitaswines.com | fidelitaswines.com | @fidelitaswines