

# 2017 QUINTESSENCE VINEYARD CLONE 191

In the cellar, we're able to see how distinct different Clones of the same varietal can be, even when they are grown just feet away from each other. Creating a wine like this 3-barrel selection is how we can share those unique characteristics with our members. Charlie notes, "as winemakers, this is just something fun to do but now people in our Wine Club are talking about clones and which one is their favorite." In 2017, we introduce Quintessence Clone 191, which was fermented entirely in upright puncheon barrels, that round out chalky tannins and add richness, making for a silky smooth wine with long lasting finish. "It's a lot of work to make wine like that, but when you taste it, it's worth the extra effort," says Will. There is an interesting green peppercorn aroma that arises from the glass, accompanied by grilled meat and deep, purple fruit tones. Drink now through 2029.

#### **BLEND**

100% Cabernet Sauvignon

#### **VINEYARD**

Quintessence Vineyard

#### **AGING**

67% New French Oak

#### **WOOD FERMENTATION**

100% Upright Barrels

#### **ALCOHOL**

15.1%

#### **PRODUCTION**

72 cases



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RED MOUNTAIN

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