



# JANUIK



## 2018 Quintessence Vineyard Cabernet Sauvignon

### VINTAGE

Spring 2018 began with cool weather in April that was followed by warm weather in May. A dry, warm summer put ripening back on a normal schedule. Temperatures cooled in September and the growing region’s classic pattern of warm fall days and cool nights returned to extend harvest into the second half of October. This combination of growing conditions throughout the season produced smaller than normal berries and clusters and created wines of great intensity and flavor.

### VINEYARD

One characteristic contributing to the great success of Quintessence Vineyard is its location on Red Mountain. Centered within the heart of the AVA, the vineyard enjoys an ideal southern exposure as well as near perfect temperatures for the ripening of Cabernet Sauvignon. With as much as 3 more hours of sunlight per day than the Napa region, the vineyard is able to grow grapes with great concentration and balance.

### WINEMAKING

After destemming and crushing, grapes were fermented on their skins for an average of 10 days. At that point, the wine was pressed off and aged for 21 months in equal amounts of new and once used French Oak barrels to improve its already lengthy finish. Racking the wine every five months helped create a wine with great structure and concentration.

### TASTING NOTES

The Red Mountain AVA is wonderfully suited to grow Cabernet Sauvignon, and Quintessence Vineyard excels at producing perfectly ripened grapes every year. This wine is brimming with dark cherry, currant, and blackberry notes. The palate is loaded with black and red fruits and vanilla flavors, while rich tannins lead to a concentrated and well-structured finish.



### ANALYSIS AT BOTTLING

Total Acidity.....	0.56g/100ml
pH.....	3.78
Blend.....	95% Cabernet Sauvignon 5% Merlot
Cases.....	581
Bottling Date.....	July 23, 2020

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