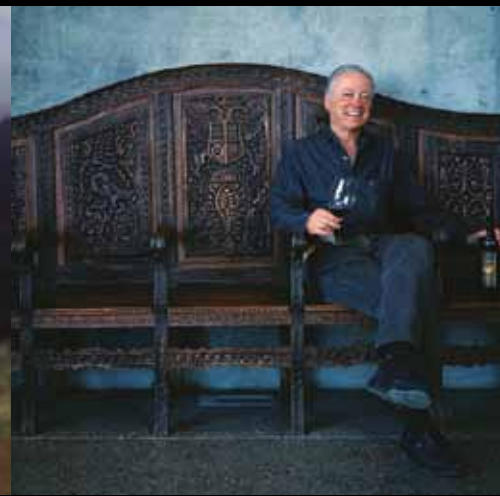


FAUST

CABERNET SAUVIGNON

NAPA VALLEY

2009



A **DECADE AFTER** the first release from his Quintessa estate, Agustin Huneeus felt the thrill and excitement of a new endeavor beckon. The underlying premise for all of the wines he has ever produced has been that great wines must be a reflection of a great vineyard. Faust is not. Instead, Faust is a tribute to Napa Valley's noblest grape – full-bodied, decadently rich and unctuous Cabernet Sauvignon.

To express the complexity of the grape and diversity of the Napa Valley, Faust seeks Cabernet Sauvignon grapes from Agustin's family vineyards in Rutherford and Coombsville, a soon to emerge AVA in the eastern foothills south of Atlas Peak. Agustin's relationships with growers in other appellations, such as Yountville, Mount Veeder, St. Helena and Rutherford, round out the blend with small lots from these spectacular mountain and valley terroirs.

Faust also honors the legend of Dr. Faust, a scholar and respected man of society who was tempted by the devil to seek renewed passion and youth in exchange for his soul. Faust is indeed the fruit of renewed passion for Agustin, though Mephistopheles has not yet appeared to claim his soul.

FAUST

CABERNET SAUVIGNON

NAPA VALLEY

2009

THE 2009 VINTAGE brought moderate spring weather with alternating warm and cool days, which was very similar to the last few years. Early and mid-summer temperatures were temperate with expected warm spells. Late summer heat pushed flavor development and ripening in the crop of small, concentrated berries. The majority of the grapes were picked before the short period of rain and those picked afterwards were hearty Cabernet Sauvignon from hillside sites. De-leafing of the canopy, selective picking and careful sorting ensured that the grapes received at the winery were in optimal condition. The grapes were hand-picked, double-sorted and crushed at Quintessa, then cold-soaked and fermented in both French oak and stainless steel tanks. After an extended maceration, Faust was aged for 19 months in 30 percent new and 70 percent once-used French oak.

COMPOSITION

85% Cabernet Sauvignon, 9% Merlot,
3% Cabernet Franc, 3% Malbec

ALCOHOL

14.2% by volume

AGING

19 months in 100% French oak, 30% new

WINEMAKER'S NOTES

The 2009 Faust is a benchmark example of Napa Valley Cabernet Sauvignon. The wine opens with aromas of red and black cherries, ripe raspberry, hints of violets and a lovely perfume. A lush, full entry on the palate with blackberry, cassis, coffee and dark chocolate flavors leads to a rich, supple mouthfeel. A complex finish with dark fruit lingers in the mouth. The wine continually evolves in the glass, making it worthy of another taste.

WWW.FAUSTWINE.COM
(707) 286-2775

