

# FAUST

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## CABERNET SAUVIGNON

NAPA VALLEY

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. Faust also honors the legend of Dr. Faust, a scholar and respected man of society who was tempted by the Devil to seek new 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.

### SOURCE

To capture the complexity of the grape and diversity of the Napa Valley, Faust seeks Cabernet Sauvignon grapes from Agustin's family vineyards in Rutherford and a soon-to-emerge AVA in the eastern foothills south of Atlas Peak, as well as small lots from diverse mountain and valley terroirs.

### COMPOSITION

77% Cabernet Sauvignon, 19% Merlot, 3% Malbec, 1% Cabernet Franc

### WINEMAKING

In 2006, a cool, wet spring gave us a late start to the growing season. Summer was mostly cool with some heat spikes, ideal for Napa Valley Cabernet Sauvignon. Harvest came a little late following some warm and cool spells in August and September, and moderate weather during harvest allowed for fully ripe, intensely flavored fruit. At harvest, the grapes are double sorted and crushed at Quintessa, then cold macerated and fermented in oak and stainless steel tanks. Faust is aged for 18 months in 25% new and 75% once-used French oak.

### NOTES

Classic Napa Valley black and red fruit in the nose; also aromas of vanilla and cedar. Dense and rich on the palate with abundant, concentrated fruit and a rich, luxurious finish.

### ALCOHOL

14.5%

