



BLACKBART



2005 Black Bart Marsanne Stagecoach Vineyard

<i>Release Date</i>	April 1, 2007
<i>Vineyards</i>	Stagecoach Vineyard, Block 14. A gently sloping, South facing block in the Eastern part of Stagecoach Vineyard between Pritchard Hill and Atlas Peak. At 1550 feet above sea level sitting on top of volcanic tufa and rocky basalt soils, this block provides ideal growing conditions for Marsanne with marked minerality.
<i>Vintage 2005</i>	Bud break came early in 2005. Our Marsanne began to open its leaves on March 17th. April and May were cool and stormy. Bloom came in late May and the summer remained cool leading to a long hang time. A long warm fall contributed to perfect ripening weather. There were no severe heat spells that hurt the crop. During the summer an early thinning, followed by further thinning at veraison of green fruit and wings, led to a uniform golden ripening during September.
<i>Varietal Composition</i>	97% Marsanne, 3% Chardonnay
<i>Harvest Dates</i>	October 1, 2005
<i>Bottled</i>	September 13, 2006 Unfined & Unfiltered.
<i>pH/Brix</i>	3.8/27.4
<i>Fermentation</i>	Grapes were whole cluster pressed and juice settled 24 hours prior to racking. 100% barrel fermentation using indigenous yeast as well as 100% malolactic fermentation. Battonage adopted every 2 weeks for the first 3 months and once per month after.
<i>Alcohol</i>	15.2%
<i>Cooperage</i>	Aged for 11 months in 80% New French burgundy barrels from Francois Freres, Damy and Cadus
<i>Production</i>	634 cases



WINEMAKER'S COMMENTS

Marsanne from Stagecoach has been an exceptional component of Black Bart's Bride contributing minerality and a honey-peach viscosity. On its own, our 2005 Marsanne demonstrates brilliant pale straw gold color. Its aroma is dominated by a terroir driven minerality complemented by peach blossoms, honeysuckle and jasmine. On the palate this is a full bodied white with a wonderful honey flavored viscosity, complimented by peaches, apricots, and almonds leading to a long steely finish. Serve with Scallops in Tarragon butter, Roast Pork Loin, and cheese soufflé. Enjoy now through 2010.

KRUPP BROTHERS ESTATES

Owned by Dr. Jan Krupp and his brother Bart. The Estates are comprised of three different vineyards: Stagecoach, Krupp, and Krupp Brothers. These vineyards are the sources for their three brands: Veraison, Black Bart and the Krupp Brothers Estates Gold Series.