

KRUPP BROTHERS



2006 BLACK BART'S BRIDE NAPA VALLEY

Winemaker's Tasting Notes Focused, intense floral nose of honey suckle and orange blossom, almond kernels, honeycomb. Complex and rich palate, flavors of lemon pie, pie crust, and minerality lead to a succulent and creamy textural finish.

Wine Information

Harvested October 2-3, 2006
Blend 42% Marsanne, 38% Viognier and 20% Chardonnay
Fermentation Barrel fermentation with indigenous yeast
Cooperage French Oak—Damy, Cadus & Francois Freres
Barrel Aging 6 months (sur lie)
Release Date July 1, 2007
Vineyard Stagecoach and Krupp Brothers
Block(s): 14B, L2, KB5
Soil Deep clay loam admired with boulders
Exposure Marsanne—gentle south
Viognier—gentle south
Chardonnay—gentle east
Elevation 1,500 ft above sea level
Production 944 cases
Rating 92 points, WINE ADVOCATE

