

# KRUPP BROTHERS



## 2007 KRUPP BROTHERS SYNCHRONY NAPA VALLEY

**Winemaker's Tasting Notes** Beautiful dark hues with generous viscosity. This wine exudes fragrant floral characters partnered with dark fruits. Aromas of blackberry jam, baked pie crust, currant, vanilla and blueberry. The flavors consist of bright red fruits which are layered with cocoa powder and mocha. The tannins are prevalent in the mid-palate and lead to a long, lingering finish.

### Wine Information

**Harvested** October 5-14, 2007  
**Blend** 45% Cabernet Sauvignon, 43% Cabernet Franc, 5% Petit Verdot, 4% Malbec and 3% Merlot  
**Fermentation** Average 4 days cold soak and 29 days on skins, both indigenous and commercial yeast strains, spontaneous malolactic fermentation  
**Cooperage** French Oak—Taransaud & Bossuet  
**Barrel Aging** 18 months—85% new oak  
**Release Date** January 1, 2011  
**Vineyard** Stagecoach—Block(s): A4, D5, D6, E1, L1, L3 and M5  
**Soil** Insanely rocky to clay loam with varying soil depth  
**Exposure** South-southwest  
**Elevation** 1,500-1,600 ft above sea level  
**Production** 598 cases



707-226-2215

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