

# KRUPP BROTHERS



## 2011 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

**Winemaker's Tasting Notes** 2011's cool growing season allowed our mountain Chardonnay to develop excellent flavor and minerality while preserving its acidity. This wine exhibits aromas of lemon zest, spicy pear, jasmine, vanillin, toasty oak, and caramelized apple. The entry is full and rich, displaying bright fruit, butterscotch, and integrated oak components. Flavors of lemon cream pie coupled with minerality and balanced acidity remain lively in an elegant and clean finish. Drink now through 2020.

### Wine Information

**Harvested** October 13, 2011  
**Blend** 100% Chardonnay  
**Fermentation** 40 days, 100% barrel fermented with native yeast and spontaneous malolactic fermentation  
**Cooperage** Francois Freres, Cadus, and Damy  
**Barrel Aging** 19 months—65% new French Oak  
**Release Date** February 1, 2014  
**Vineyard** Stagecoach and Krupp Brothers:  
Blocks GM3B and KB5A  
**Clones** Wente and 17  
**Soil** Hambright-reddish loam over rock  
**Exposure** Gentle east aspect  
**Elevation** 1,500 ft above sea level  
**Production** 180 cases  
**Rating** 90-92 points, WINE ADVOCATE



707-226-2215

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