

KRUPP BROTHERS



2015 KRUPP BROTHERS M5 CABERNET SAUVIGNON NAPA VALLEY

WINEMAKER'S TASTING NOTES

Aromas of black cherry, cassis and plum lift from the glass. The palate bursts with red cherry and raspberry on entry before giving way to a full velvety mouthfeel with layers of milk chocolate, blackberry, currant and dark plum that lead to a long, luxurious finish. Pair with grilled ribeye steak in peppercorn and mustard sauce or cocoa-coffee crusted beef tenderloin. Drink through 2045.
Decanting recommended through 2023.

WINE INFORMATION

Harvested	Mid-October
Blend	98% Cabernet Sauvignon, 2% Petit Verdot
Fermentation	4-day cold soak, 21 days on skins
Cooperage	Taransaud, Gamba
Barrel Aging	21 months in 100% New French Oak
Release Date	May 1, 2019
Vineyard	Stagecoach Blocks: M5, N10D
Soil	Dark red, rocky loam
Clones	CS-Weimer, PV-400
Exposure	South
Elevation	1,500 ft – 1,600 ft
Production	150 cases
Rating	96+ WINE ADVOCATE

