

KRUPP BROTHERS



2016 KRUPP BROTHERS M5 CABERNET SAUVIGNON NAPA VALLEY

WINEMAKER'S TASTING NOTES

The 2016 M5 has an inky violet hue and aromas of black cherry, boysenberry, cedar and Chinese five spice interlaced with notes of sage. Richly opulent with a lush entry and creamy texture, this full-bodied wine envelops the palate in luscious black plum, ripe black currants, clove and caramel with a sprinkle of white pepper on the luxurious finish. Pair with New York steak in sage butter or roasted rosemary garlic rack of lamb. Drink now through 2036.

WINE INFORMATION

Harvested	Mid-October
Blend	99% Cabernet Sauvignon, 1% Malbec
Fermentation	4-day cold soak, 3 weeks on skins
Cooperage	Taransaud, Seguin Moreau, Gamba
Barrel Aging	22 months in 83% new French oak
Release Date	September 1, 2019
Vineyard	Stagecoach Vineyard: Blocks M5, D6
Soil	Hambright: reddish-brown, rocky loam
Clones	CS-Wiener, MA-595
Exposure	South
Elevation	1,420 ft – 1,520 feet
Production	426 cases
Rating	98 WINE ADVOCATE

