

KRUPP BROTHERS



2017 KRUPP BROTHERS BLACK BART'S BRIDE NAPA VALLEY

WINEMAKER'S TASTING NOTES

Bursting with orange blossom, Meyer lemon and ripe apricot, this white Rhone blend envelopes the senses with orange zest, honey and river rock. The Bride shows beautifully balanced acidity throughout the richly layered palate to the sumptuously viscous finish. Pair with grilled citrus salmon or butternut squash bacon quiche. Drink now through 2025.

WINE INFORMATION

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| Harvested | Early September to early October, 2017 |
| Blend | 79% Viognier, 12% Rousanne, 9% Marsanne |
| Fermentation | Viognier was barrel fermented. The Rousanne and Marsanne were co-fermented in stainless steel with selected yeasts. |
| Cooperage | Remond |
| Barrel Aging | 12 months in 40% New French Oak, 20% stainless steel |
| Release Date | June 1, 2019 |
| Source | Stagecoach Vineyard: Blocks L2, L6; Krupp Brothers Vineyard: Blocks FV, MS |
| Soil | Hambright reddish loam over rock and haire loam |
| Clones | R-468, V-1, V-Pride, M-585 |
| Exposure | South and west |
| Elevation | 1,450 – 1,510ft |
| Production | 131 cases |

