

KRUPP BROTHERS



2008 KRUPP BROTHERS BLACK BART'S BRIDE NAPA VALLEY

Winemaker's Tasting Notes Rich with full bodyweight and intense viscosity. Aromas of white peach, orange blossom and lychee nut are complemented by hints of mint, vanilla and toasted oak. Texture is layered with minerality and has a long, yet soft and succulent finish. Drink now through 2015.

Wine Information

Harvested September 9-11, 2008
Blend 70% Marsanne, 30% Viognier
Fermentation Barrel Fermentation with 100% native yeast.
100% spontaneous malolactic fermentation
Cooperage French Oak—Damy, Cadus, Francois Freres & Dargaud et Jaegle
Barrel Aging 9 months (sur lie)—85% new
Release Date May 1, 2012
Vineyard Stagecoach Block(s): L2 and 14 B
Soil Deep clay loam admixed with boulders
Exposure Gentle south
Elevation 1,500 ft above sea level
Production 290 cases
Rating 93 points, WINE ENTHUSIAST



707-226-2215

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