

KRUPP BROTHERS



2006 BLACK BART MARSANNE NAPA VALLEY

Winemaker's Tasting Notes Lifted nose, displaying wonderful complexity—honey suckle, jasmine tea, almond kernels, fennel, lemon and crushed stones. The palate is full and balanced, flavors of citrus, peach, apricots and a steely minerality.

Wine Information

Harvested October 2 - 3rd, 2006
Blend 97% Marsanne and 3% Viognier
Fermentation Barrel fermentation with indigenous yeast
Cooperage French Oak—Damy, Cadus & Francois Freres
Barrel Aging 11 months (sur lie)
Release Date April 1, 2008
Vineyard Stagecoach
Block(s): 14B, L2
Soil Deep clay loam and red brow loam
Exposure Marsanne—gentle south
Viognier—gentle south
Elevation 1,500 ft above sea level
Production 915 cases



707-226-2215

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