

KRUPP BROTHERS



2008 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

Winemaker's Tasting Notes A beautiful greenish hue to the color. Captivating aromas of ripe stone fruits, melon, dried fig, lemon custard and gun flint. On the palate the wine shows the influence of an early harvest, wild fermentation and frequent lees stirring. This affords the wine its complexity, texture and balance. It is a wine with wonderful acidity, a full body and a long, lush finish.

Wine Information

Harvested	September 11, 2008
Blend	100% Chardonnay
Fermentation	Barrel fermented
Cooperage	French Oak – Damy, Francois Freres, Cadus and Dargaud et Jaegle
Barrel Aging	22 months in 100% new French Oak
Release Date	October 1, 2010
Vineyard	Stagecoach GM3 and Krupp Brothers KB5
Soil	Hambright – red/brown loam over rock
Exposure	KB5, GM3 – Gentle east aspect
Elevation	1550 ft above sea level
Production	237 cases

