

KRUPP BROTHERS



2008 THE BANKER MALBEC NAPA VALLEY

Winemaker's Tasting Notes Hues of deep garnet capture the eye. The nose is filled with aromas of blueberry, cherry cola, cinnamon, cocoa dust and wild iris. This wine has a weighty entry and lively attack on the palate. The flavors mimic the nose with the addition of darker fruits. The wine is viscous across the tongue with nice acidity and vibrancy. A long concentrated finish with lingering fine grained tannins proves the great aging potential of this beautiful Malbec.

Wine Information

Harvested September 12, 2008 and October 21, 2008
Blend 86% Malbec, 8% Cabernet Sauvignon, 3% Merlot, 3% Cabernet Franc
Fermentation An average of 4 days cold soak and 24 days on the skins, both native and commercial yeast strains, spontaneous malolactic fermentation in barrel
Cooperage French Oak – Taransaud, Seguin Moreau and Remond
Barrel Aging 22 months – 85% new Oak
Release Date November 1, 2011
Vineyard Krupp Brothers and Stagecoach
Block(s): KV1, D6, D4, E1 and M5
Soil Predominately red/brown clay loam over rock with varying soil depths
Exposure Varies but mostly South - Southwest
Elevation 1,450 - 1,600 ft above sea level
Production 30 cases

