

KRUPP BROTHERS



2010 KRUPP BROTHERS BLACK BART'S BRIDE NAPA VALLEY

Winemaker's Tasting Notes Like a bride, this wine captivates the eye with its beauty at first glance. Golden hues catch the light while aromas explode from the glass. Honeysuckle, butterscotch, orange blossom and jasmine all contribute to a lovely floral bouquet. Full, rich and viscous entry with a creamy texture. Flavors are dominated by white peach and complimented by hints of vanilla and toasted oak. Balanced with a nice layer of acidity which lends to a long and pleasant finish.

Wine Information

Harvested October 7, 2010
Blend 100% Viognier
Fermentation Barrel fermented with 100% native yeast and 100% spontaneous malolactic fermentation.
Cooperage Damy, Cadus & Francois Freres
Barrel Aging 20 months (sur lie)—50% new French Oak
Release Date May 1, 2013
Vineyard Stagecoach: Block L2
Soil Deep clay loam mixed with boulders
Exposure Gentle south
Elevation 1,500 ft above sea level
Production 28 cases



707-226-2215

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