

# KRUPP BROTHERS



## 2010 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

**Winemaker's Tasting Notes** This wine is a shining example of what a high elevation Napa Valley Chardonnay can be in a cool growing season. Aromas of citrus blossom, peach pith, fresh lime, wet stone and green apple. Floral and oak components give the wine weight, body and a subtle richness. Burgundian in style with a bright and lively attack on the palate. Coupled with an austere minerality, the acid is well balanced and carries through from the start and into a long, clean finish.

### Wine Information

**Harvested** October 6 to October 7, 2010  
**Blend** 100% Chardonnay  
**Fermentation** Barrel Fermented  
**Cooperage** Francois Freres, Damy and Cadus  
**Barrel Aging** 22 Months—70% new French Oak  
**Release Date** May 1, 2013  
**Vineyard** Stagecoach & Krupp Brothers: Blocks GM3B and 5A  
**Soil** Hambright—red/brown loam over rock  
**Exposure** Gentle east aspect  
**Elevation** 1,500 ft above sea level  
**Production** 296 cases  
**Rating** 93 points, WINE ADVOCATE

