

KRUPP BROTHERS



2013 KRUPP BROTHERS BLACK BART'S BRIDE NAPA VALLEY

Winemaker's Tasting Notes This wine exhibits aromas of bright white peach, apricot, ripe apple, white pepper, nutmeg, vanillin and orange blossom. The entry is full and rich, displaying bright white stone fruits and integrated oak components. Flavors of candied apple and apricot pie coupled with minerality and vibrant acidity remain lively in an elegant, clean and balanced finish. Drink now through 2024.

Wine Information

Harvested September 10, 25 and 30, 2013
Blend 70% Marsanne, 30% Viognier
Fermentation 40 days, gentle whole-cluster, pressed separately. Barrel fermented with native and selected yeast. Weekly batonage.
Cooperage Remond, Dargaud Jaegle and stainless steel drums.
Barrel Aging Sur Lie, 10 months—25% new French Oak
Release Date November 1, 2014
Vineyard Stagecoach, Blocks 14B & L2
Clones Marsanne 575, Viognier 1 & Pride Selection
Soil Hambright-reddish loam over rock
Exposure Gentle south aspect
Elevation 1,200-1,500 ft above sea level
Production 208 cases



707-226-2215

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