

KRUPP BROTHERS



2013 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

Winemaker's Tasting Notes This wine exhibits aromas of pineapple, guava, ripe pear, jasmine, vanillin, crème brulee and candied apple. The entry is full and rich, displaying bright fruit, butterscotch, roasted marshmallow and integrated oak components. Flavors of lemon cream pie coupled with minerality and vibrant acidity remain lively in an elegant and clean finish. Drink now through 2024.

Wine Information

Harvested September 4, 2013
Blend 100% Chardonnay
Fermentation Gentle whole-cluster press, 40 days, 100% barrel fermented with both native and selected yeast and spontaneous malolactic fermentation.
Cooperage Francois Freres, Cadus and Damy
Barrel Aging Sur Lie, 10 months—45% New French Oak
Release Date November 1, 2014
Vineyard Stagecoach, Block K8B
Clones 17 & New Wente Selection
Soil Hambright-reddish loam over rock
Exposure North-facing, steep hillside
Elevation 1,500 ft above sea level
Production 285 cases

