

KRUPP BROTHERS



2014 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

Winemaker's Tasting Notes Lush and elegant with aromas of ripe Asian pears, baked red apples, crème brulee and a touch of oak. This full-bodied wine shows beautifully balanced acidity throughout the rich, creamy palate to the sumptuous finish. Pair with rosemary, lemon roast chicken and grilled seabass. Drink now through 2025.

Wine Information

Harvested	Early September, 2014
Blend	100% Chardonnay
Fermentation	30 days, native and selected yeast; spontaneous malolactic fermentation partially completed
Cooperage	Francois Freres, Cadus and Damy
Barrel Aging	Sur Lie, 10 months, 48% new French Oak, 40% neutral French Oak, 12% stainless steel drum
Release Date	September 1, 2015
Vineyard	Stagecoach, Blocks K8B and GM3B
Clones	17 & New Wente Selection
Soil	Hambright-reddish loam over rock
Exposure	Steep north aspect
Elevation	1,500 ft
Production	725 cases
Rating	95 points, WINE ADVOCATE



707-226-2215

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