

KRUPP BROTHERS



2014 KRUPP BROTHERS M5 CABERNET SAUVIGNON NAPA VALLEY

Winemaker's Tasting Notes Dark garnet in color with opulent aromas of blackberry, lush dark plum, violets and a hint of orange marmalade. Velvety and plush upon entry, with sumptuous flavors of cassis, anise and bittersweet chocolate that carry through to a lingering finish. The 2014 vintage saw early bud break and a consistently warm spring and summer leading to an early harvest characterized by even ripening and rounded, mature tannins. Pair with seasoned rib eye steak and rosemary roasted potatoes or pepper-crusted ahi tuna. Drink now through 2034.

Wine Information

Harvested	October 8, 2014
Blend	97% Cabernet Sauvignon, 3% Malbec
Fermentation	4 days cold soak, 21 days on skins
Alcohol	15.2%
Cooperage	Taransaud, Gamba, Bossuet
Barrel Aging	27 months, 100% new French Oak
Release Date	Dec. 1, 2017
Vineyard	Stagecoach, Blocks M5, D6
Soil	Hambright reddish loam over rock
Clones	CS-Weimer, MB-595
Exposure	South
Elevation	1,500 ft
Production	470 cases
Rating	96 points, WINE ADVOCATE



707-226-2215

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