

KRUPP BROTHERS



2016 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

Winemaker's Tasting Notes Aromas of orange blossom, Meyer lemon and Crispin apple lift from the glass. Apricot and honeydew melon intermingle with lemon curd and tart green apple for a fresh and lively mouthfeel that leads to a delicate creaminess laced with minerality. Pair with sole Meunière or butternut squash ravioli with sage brown butter sauce. Drink now through 2030.

Wine Information

Harvested	September 2016
Blend	100% Chardonnay
Fermentation	30 days, native and selected yeasts; spontaneous malolactic fermentation partially completed
Alcohol	14.6%
Cooperage	Francis Freres, Remond, Dargaud and Jaegle
Barrel Aging	Sur Lie, 16 months in 62% new French Oak
Release Date	June 1, 2018
Vineyard	Stagecoach: Blocks K8B, KB5A
Clones	17 and New Wente
Soil	Hambright-reddish loam over rock
Exposure	Steep north aspect
Elevation	1,500 ft.
Production	294 cases
Rating	91-93 WINE ADVOCATE



707-226-2215

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