

KRUPP BROTHERS



2016 KRUPP BROTHERS THE DAMSEL ROSÉ NAPA VALLEY

Winemaker's Tasting Notes A lush coral color, this wine brims with bright cherry, raspberry and orange peel. Layers of succulent strawberry, roasted marshmallow and tart cherry are interlaced with vibrant acidity. The 2016 vintage saw strong winter rainfall with an early bud break that was followed by temperate weather without significant rain, frost or heat spikes leading to balanced vines that yielded fruit with excellent concentration, tannin and ripeness. Pair with little gem lettuce, goat cheese, blood orange and walnut salad or grilled salmon tacos.

Wine Information

Harvested September 9, 2016
Blend Tempranillo, Syrah
Press Whole cluster "vin gris" method
Fermentation Barrel fermented with native and selected yeast
Barrel Aging 6 months in 90% neutral French Oak,
10% Stainless Steel
Release Date June 1, 2017
Vineyard Stagecoach, Blocks KB5C, GM8
Clones TP- Ribera del Duero, SY-470
Exposure South and west
Elevation 1,500 ft.
Production 200 cases
Packaging Rhinestone cut glass Vinoseal closure. To open, rock the glass closure back and forth while pulling upward. Close by pressing the seal firmly back in the bottle with the palm of your hand.



707-226-2215

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