

KRUPP BROTHERS



2016 KRUPP BROTHERS BLACK BART'S BRIDE NAPA VALLEY

Winemaker's Tasting Notes Delicious aromas of white peach, lychee and honeysuckle that draw you into the glass. A lovely blend of ripe pear and white nectarine interlaced with bright acidity give way to a creamy mid-palate of marzipan and hazelnuts with a voluptuous finish. 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 and ripeness. Pair with seared scallops in a spicy papaya sauce or Thai green chicken curry. Drink now through 2022.

Wine Information

Harvested	Late September, 2016
Blend	73% Viognier, 27% Rousanne
Fermentation	Viognier, Rousanne were barrel fermented individually with native and selected yeast. Weekly batonnage.
Cooperage	Remond, Dargaud & Jaegle, Seguin Moreau
Barrel Aging	Sur Lie, 10 months. 74% Neutral Oak, 26% New French Oak.
Release Date	January 1, 2018
Vineyard	Stagecoach Vineyard, Blocks L2 & L6
Soil	Hambright-reddish loam over rock
Exposure	South
Elevation	1,510 ft
Production	291 cases
Rating	92 points, WINE ENTHUSIAST



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