

# KRUPP BROTHERS



## 2017 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

### WINEMAKER'S TASTING NOTES

Bursting with gardenia and white peach, the 2017 Chardonnay envelops the senses with ripe apricot and caramel. This wine is beautifully balanced showing bright acidity with mouthwatering Granny Smith apples and tangy lemon zest throughout the rich, creamy palate. Pair with pan-seared halibut marinated in garlic, olive oil and lemon thyme or butternut squash soup spiced with nutmeg and topped with a dollop of crème fraiche. Drink now through 2028.

### WINE INFORMATION

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|--------------|---|
| Harvested    | Early September 2017  |
| Blend        | 100% Chardonnay   |
| Fermentation | Barrel-fermented with selected yeast, malolactic fermentation partially completed |
| Cooperage    | Francois Freres, Remond, Tonnellerie O, Seguin Moreau                             |
| Barrel Aging | 27 months in 92% new French oak   |
| Release Date | May 1, 2019   |
| Source       | Stagecoach Vineyard: Blocks GM5, K8B  |
| Soil         | Hambright reddish brown rocky loam  |
| Clones       | Wente   |
| Exposure     | West and south  |
| Elevation    | 1,450 – 1,500 ft  |
| Production   | 388 cases   |
| Rating       | 93-96 WINE ADVOCATE   |

