Krupp Brothers



2017 Krupp Brothers Chardonnay Napa Valley

WINEMAKER'S TASTING NOTES

Bursting with gardenia and white peach, the 2017 Chardonnay envelopes 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

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	17 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

