

KRUPP BROTHERS



2018 KRUPP BROTHERS THE DAMSEL ROSÉ NAPA VALLEY

WINEMAKER'S TASTING NOTES

With a vibrant coral hue, this rosé bursts with aromas of ripe strawberry, sweet watermelon and rose petal. Flavors of lush watermelon intermingle with tangy lime for a bright acidity, offering a full palate and finish. Pair with fish tacos with mango salsa or grilled watermelon, burrata arugula salad. Drink now through November 2020.

WINE INFORMATION

Harvested	Mid-September to mid-October
Blend	42% Syrah, 35% Tempranillo, 23% Cabernet Sauvignon
Press	Whole cluster “vin gris” method
Fermentation	Fermented in stainless steel drums with native and selected yeasts
Barrel Aging	5 months in 100% stainless steel
Release Date	May 1, 2019
Source	Stagecoach Vineyard: Blocks N11A, GM2, N2B
Soil	Hambright reddish brown over rocky loam
Clones	SY-470, TP-Ribera Del Duero, CS-412
Exposure	South and west
Elevation	1,400 ft – 1,460 ft
Production	230 cases

