

KRUPP BROTHERS



2018 KRUPP BROTHERS BLACK BART'S BRIDE NAPA VALLEY

WINEMAKER'S TASTING NOTES This wine boasts aromas of orange blossom, honeysuckle and lemon custard. A creamy, lush body offers flavors of crème brûlée intermingled with bright Meyer lemon acidity leading to a long finish accented by white pepper. Pair with Pad Thai or grilled swordfish marinated in olive oil, garlic, lime juice, rosemary and pepper. Drink now through 2026.

WINE INFORMATION

Harvested	Mid-September to late September
Blend	37% Marsanne, 35% Viognier, 26% Roussanne, 2% Chardonnay
Fermentation	Barrel fermented in oak and stainless steel barrels with selected yeasts
Cooperage	Francois Freres, Taransaud, Remond
Barrel Aging	16 months in 67% new French oak
Release Date	April 26, 2020
Source	Stagecoach Vineyard: Blocks N2A, L2, L6, GM5
Soil	Hambright: reddish-brown, rocky loam
Clones	MS-575, VG-1, VG-Pride, RO-468, CH-Wente
Exposure	South and west
Elevation	1,440 – 1,490 feet
Production	240 cases

