

# KRUPP BROTHERS



## 2021 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

### WINEMAKER'S TASTING NOTES

The 2021 Krupp Brothers Chardonnay is crisp and refreshingly vibrant, greeting you with generous aromas of lemon blossom, apricot and lemon curd, blending with vanilla, buttered biscuits and subtle hints of chamomile. The palate is expressive and full, as lemon curd and ripe apricot mingle with river rock and baking spice to build a tension and balance. The acidity is centered and focused, creating a juicy texture that is balanced by minerality in the long and evolving finish. Pair with butter-poached lobster, crab cakes or pecan and pear salad with goat cheese.

Drink now through 2030.

### WINE INFORMATION

Harvested	Early to mid-September
Blend	100% Chardonnay
Fermentation	Barrel-fermented with native and selected yeasts, malolactic fermentation completed
Barrel Aging	17 months in 60% new French oak
Cooperage	Francis Freres, Remond, Damy, Taransaud
Source	Stagecoach Vineyard, Antica Estate
Soil	Guenoc, Haire Loam
Clones	4, 96, New Wente
Exposure	North-facing and neutral
Elevation	1,350 – 1,500 feet
Release Date	May 15, 2023
Production	471 cases

