

# KRUPP BROTHERS



## 2014 KRUPP BROTHERS SYNCHRONY NAPA VALLEY

**Winemaker's Tasting Notes** Dark garnet in color, this wine brims with aromas of rose petal and cherry laced with sweet tobacco and cedar. Polished tannins and succulent flavors of Santa Rosa plum, blackberry, almond biscotti and toffee envelop the palate leading to a velvety finish. The 2014 vintage saw early bud break and a consistently warm spring and summer leading to an early harvest characterized by even ripening and mature tannins. Pair with horseradish crusted beef tenderloin and roast duck with cherry- rosemary sauce. Drink now through 2030.

### Wine Information

Harvested	Late September to early October, 2014
Blend	65% Cabernet Sauvignon, 18% Cabernet Franc, 10% Malbec, 4% Merlot, 3% Petit Verdot
Fermentation	Average 4-day cold soak, 23 days on skins
Cooperage	Taransaud, Bossuet, Le Grand, Tonellerie O, Seguin Moreau
Barrel Aging	28 months, 86% new French Oak
Release Date	April 1, 2017
Vineyard	Stagecoach Vineyard Blocks: M5, M6, D6, D5, D4, IA2, N10 N68,
Clones	CS-Weimer, CF-214, MB-495, MT – 181, PV-400
Soil	Hambright reddish brown and rocky loam
Exposure	South and west
Elevation	1,300 – 1,800 ft.
Production	224 cases
Rating	95 WINE ADVOCATE



707-226-2215

WWW.KRUPPBROTHERS.COM

---

# KRUPP BROTHERS



## 2014 KRUPP BROTHERS SYNCHRONY NAPA VALLEY

**Winemaker's Tasting Notes** Dark garnet in color, this wine brims with aromas of rose petal and cherry laced with sweet tobacco and cedar. Polished tannins and succulent flavors of Santa Rosa plum, blackberry, almond biscotti and toffee envelop the palate leading to a velvety finish. The 2014 vintage saw early bud break and a consistently warm spring and summer leading to an early harvest characterized by even ripening and mature tannins. Pair with horseradish crusted beef tenderloin and roast duck with cherry- rosemary sauce. Drink now through 2030.

### Wine Information

**Harvested** Late September to early October, 2014  
**Blend** 65% Cabernet Sauvignon, 18% Cabernet Franc, 10% Malbec, 4% Merlot, 3% Petit Verdot  
**Fermentation** Average 4-day cold soak, 23 days on skins  
**Cooperage** Taransaud, Bossuet, Le Grand, Tonellerie O, Seguin Moreau  
**Barrel Aging** 28 months, 86% new French Oak  
**Release Date** April 1, 2017  
**Vineyard** Stagecoach Vineyard Blocks: M5, M6, D6, D5, D4, IA2, N10 N68,  
**Clones** CS-Weimer, CF-214, MB-495, MT – 181, PV-400  
**Soil** Hambright reddish brown and rocky loam  
**Exposure** South and west  
**Elevation** 1,300 – 1,800 ft.  
**Production** 224 cases  
**Rating** 95 WINE ADVOCATE



707-226-2215

WWW.KRUPPBROTHERS.COM

---