

KRUPP BROTHERS



2015 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

Winemaker's Tasting Notes Brimming with aromas of white peach, Meyer lemon and orange blossom, this wine envelops the palate with richly layered flavors of lemon meringue pie and apricot laced with minerality that lead to a long viscous finish. The 2015 vintage saw weather fluctuations in the spring followed by a consistently warm summer producing a low yield of intense fruit harvested at optimal flavors. Pair with scallops in a butter, orange zest sauce or creamy chicken piccata with angel hair pasta. Drink now through 2030

Wine Information

Harvested	Early September, 2015
Blend	100% Chardonnay
Fermentation	30 days, native and selected yeast; spontaneous malolactic fermentation partially completed
Alcohol	14.6%
Cooperage	Francois Freres, Damy, Tonnellerie Remond
Barrel Aging	Sur Lie, 16 months, 82% new French Oak, 12% neutral French Oak, 6% stainless steel drum
Release Date	September 15, 2017
Vineyard	Stagecoach, Blocks K8B and KB5A
Clones	17 & New Wente
Soil	Hambright-reddish loam over rock
Exposure	Steep north aspect
Elevation	1,500 ft.
Production	250 cases
Rating	95 points, WINE ADVOCATE



707-226-2215

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