## Krupp Brothers



## 2016 Krupp Brothers Cabernet Franc Napa Valley

## WINEMAKER'S TASTING NOTES

The 2016 Cabernet Franc opens with aromatic blackberry and cinnamon along with savory white pepper and sage. Expressive black currant and ripe blackberry dominate the palate with nuances of wild mushroom and clove followed by white pepper and cinnamon. Beautifully textured and lush with bright acidity on the finish. Pair with braised rabbit in a sherry cinnamon sauce with caramelized onions, or balsamic glazed pork tenderloin and mushrooms with creamed spinach. Drink now through 2035.

## WINE INFORMATION

| Harvested    | Early October                                 |
|--------------|---|
| Blend        | 92% Cabernet Franc, 4% Syrah, 3% Sangiovese,  |
|              | 1% Petit Verdot                               |
| Fermentation | 3-day cold soak, 3 weeks on skins             |
| Cooperage    | Taransaud and Bossuet                         |
| Barrel Aging | 27 months in 42% new French oak               |
| Release Date | June 1, 2019                                  |
| Vineyard     | Stagecoach Vineyard: Blocks N9B, T3, L8, N10D |
| Soil         | Hambright: reddish brown, rocky loam          |
| Clones       | CF-214/327, SY-383, SG-Pepi/Rodeno, PV-400    |
| Exposure     | West and north                                |
| Elevation    | 1,500 — 1,800 feet                            |
| Production   | 270 cases                                     |
|              |   |

