

KRUPP BROTHERS



2023 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

WINEMAKER'S TASTING NOTES White peach leads on the nose, joined by lemon verbena and a gentle hint of jasmine. The palate is creamy and medium-bodied, offering flavors of white peach, a touch of graham cracker, and a vibrant edge of Meyer lemon. The finish is long, bright, and lively, echoing the citrus notes. Pair with lemon ricotta ravioli, chicken piccata, or lobster risotto. Drink now through 2033.

WINE INFORMATION

Harvested	Early October
Blend	100% Chardonnay
Fermentation	Fermented in French oak and stainless-steel barrels with selected yeasts; partial malolactic
Barrel Aging	16 months in 52% new French oak, 5 months sur lie aging
Cooperage	Cadus, Remond, Damy, Francois Freres
Source	Stagecoach Vineyard
Primary Blocks	KB4A, K8B
Soil	Guenoc, Hambright
Clones	Wente, 70.1
Exposure	South
Elevation	1,460 – 1,550 feet
Release Date	March 1, 2026
Rating	96 TASTING PANEL
Production	701 cases

