

KRUPP BROTHERS



2017 KRUPP BROTHERS BLACK BART'S BRIDE NAPA VALLEY

WINEMAKER'S TASTING NOTES Bursting with orange blossom, Meyer lemon and ripe apricot, this white Rhone blend envelopes the senses with orange zest, honey and river rock. The Bride shows beautifully balanced acidity throughout the richly layered palate to the sumptuously viscous finish. Pair with grilled citrus salmon or butternut squash bacon quiche. Drink now through 2025.

WINE INFORMATION

Harvested	Early September to early October, 2017
Blend	79% Viognier, 12% Rousanne, 9% Marsanne
Fermentation	Viognier was barrel fermented. The Rousanne and Marsanne were co-fermented in stainless steel with selected yeasts.
Cooperage	Remond
Barrel Aging	12 months in 40% New French Oak, 20% stainless steel
Release Date	June 1, 2019
Source	Stagecoach Vineyard: Blocks L2, L6; Krupp Brothers Vineyard: Blocks FV, MS
Soil	Hambright reddish loam over rock and haire loam
Clones	R-468, V-1, V-Pride, M-585
Exposure	South and west
Elevation	1,450 – 1,510ft
Production	131 cases

