Krupp Brothers



2016 KRUPP BROTHERS WATER WITCH NAPA VALLEY

WINEMAKER'S TASTING NOTES

The Water Witch opens with black currant, sweet cinnamon, bay leaf and the fragrance of Hyacinth in bloom. Medium to full-bodied, the lush palate offers ripe black cherry, brown sugar, and anise lifted by a bright acidity that leads to a long finish. Pair with pasta bolognese or filet mignon with brown butter sage sauce. Drink now through 2035.

WINE INFORMATION

Harvested Late September to mid-October

Blend 38% Cabernet Sauvignon, 30% Syrah, 16% Petit Verdot,

10% Marsanne, 5% Merlot, 1% Malbec

Fermentation 4-day cold soak, 3 weeks on skins

Cooperage Taransaud, Gamba, Remond, Le Grand

Barrel Aging 21 months in new French oak

Release Date May 1, 2019

Source Stagecoach Vineyard: Blocks L1, T2, N10D, 14C, D4, D6

Soil Hambright: reddish brown, rocky loam

Clones CS-15, SY-470, PV-400, MS-4, ME-181/343, MB-595

Exposure South and west Elevation 1,450 – 1,800 feet

Production 495 cases

Rating 90 WINE ENTHUSIAST

