KRUPP BROTHERS



2017 Cabernet Sauvignon

Winemaker's Tasting Notes:

Aromas: Baked spice, cherry, rose, eucalyptus

Palate: Black cherry, black plum, dark chocolate, pepper and milk chocolate on finish, lush mouth fell with creamy finish

Harvested: Late October

Blend: 80% Cabernet Sauvignon, 20% Malbec

Fermentation: 2 day cold soak, 3 weeks on skins

Cooperage: Taransaud, Seguin Moreau, Gamba, Le Grand

Barrel Aging: 19 months in 93% New French Oak

Release Date: October 2019

Vineyard: Stagecoach Vineyard

Soil: Hambright reddish brown over rocky loam

Blocks: L1, D6, D7

Clones: CS-15, MA-595, CS-Wiemer

Exposure: South

Elevation: 1420ft-1480ft

Food Pairings: New York Strip with wild mushroom ragout, Veal osso bucco

Drink: Now - 2022