

KRUPP BROTHERS



2022 KRUPP BROTHERS CHARDONNAY NAPA VALLEY

WINEMAKER'S TASTING NOTES

The aroma is an inviting burst of ripe pineapple and zesty lemon curd, with delicate whispers of gardenia and tarragon. On the palate, lively Meyer lemon notes dance with a vibrant acidity, complemented by the smooth indulgence of sweet cream and graham cracker. The wine's luxurious body maintains its richness to the end, leaving a lingering finish with tangy pomelo notes. Pair with roasted garlic-butter halibut with a cherry tomato relish, wild mushroom risotto, or Comté cheese.

Drink now through 2030.

WINE INFORMATION

Harvested	Early September
Blend	100% Chardonnay
Fermentation	Fermented in oak and stainless-steel barrels with selected yeasts
Barrel Aging	16 months in 60% new French oak, 5 months sur lie aging; complete malic acid fermentation
Cooperage	Remond, Francois Freres, Damy
Source	Antica Vineyard, Stagecoach Vineyard
Soil	Guenoc, Haire Loam
Clones	96, 4, Wente, 70.1
Exposure	South
Elevation	1,380 – 1,460 feet
Release Date	October 1, 2024
Production	587 cases

