



# BLACK BART



## 2006 Black Bart's Bride Napa Valley

<i>Release Date</i>	September 1, 2007
<i>Vineyards</i>	Stagecoach Vineyard, Block- L2 & 14B, Krupp Brothers Vineyard, Block - KB5 Our Marsanne comes from a gently sloping south facing block at Stagecoach containing 2 excellent French Marsanne clones. Our Viognier comes from a block with very thin soil in the center of Stagecoach, which helps these grapes to achieve beautiful aromatics. Our Chardonnay fruit comes from a cool north facing block at Krupp Brothers Vineyard.
<i>Vintage 2006</i>	The rain that was experienced early in the year continued into spring. Bud break was delayed by a few weeks, but by June, the weather had turned and vines began to flower and set fruit. In July, a ten-day heat wave was experienced. Any clusters that were sun burnt were removed during cluster thinning. Cool weather dominated early October, which allowed us to harvest our whites at optimum temperature. We were lucky to harvest our grapes before a small amount of rain which occurred late in the first week of October.
<i>Varietal Composition</i>	42% Marsanne, 38% Viognier, 20% Chardonnay
<i>Harvest Dates</i>	October 2-3, 2006
<i>Bottled</i>	April 16, 2007
<i>pH/Brix</i>	3.96/25.9
<i>Fermentation</i>	Juice was settled for a very short amount of time before it was racked to barrel, where 100% barrel fermentation with indigenous yeast and 100% malolactic fermentation were employed.
<i>Alcohol</i>	15.2%
<i>Cooperage</i>	Six months in 80% new French Burgundy barriques – Damy, Cadus, Francois Freres
<i>Production</i>	944 cases

Suggested Retail Price: \$50



### WINEMAKER'S COMMENTS

*Pale straw, brilliant clarity; Focused, intense floral nose, honey suckle, orange blossom, orange pith, almond kernels, fennel, caramelized pear, lemon and freshly harvested honeycomb. The palate is complex and focused, flavors of lemon pie, pie crust and minerality lead to a succulent and creamy textural wine. Enjoy with natural oysters, Scallops in creamy white wine sauce with saffron, Macadamia nut-crust Opakapaka with lemongrass butter sauce. Drink now through 2013.*

### KRUPP BROTHERS ESTATES

Owned by Dr. Jan Krupp and his brother Bart. The Estates are comprised of three different vineyards: Stagecoach, Krupp, and Krupp Brothers. These vineyards are the sources for their three brands: Veraison, Black Bart and the Krupp Brothers Estates Gold Series.