

ROMBAUER VINEYARDS

(NAPA VALLEY, CALIFORNIA)

www.rombauer.com



Rombauer Vineyards was founded in 1980 by Koerner and Joan Rombauer and sits on a tree covered knoll overlooking the Napa Valley. The winery features caves that extend for over a mile into the hillside. The caves provide a constant temperature and humidity which result in optimum conditions for aging our wines. The joy of wine is something that's important to Rombauer. Whether you are a collector of fine wines or like to have wine with food, wine is something that truly should be enjoyed. Rombauer Vineyards puts a lot of hard work and tender care into making drinkable wines. And because wine is a simple product to enjoy, emphasis is given to taking the mystique out of enjoying fine wines.

Our emphasis on the joy of wine comes from the heritage of the Rombauer family. Koerner's ancestors made wine in the famous Reingau region in Germany and his great aunt, Irma Rombauer, wrote the book *The Joy of Cooking*. Hence our focus on wine as complements to good food and good friends. Every family member is actively involved in the day-to-day operation of the winery from selecting grapes for the winemaking process and getting the wine to market.

Carneros Chardonnay 2021

CSPC# 720650

750mlx12

14.5% alc./vol.

Annual Wine & Spirits Restaurant Poll, ranked among the Top 10 for 14 consecutive years.

Grape Variety

100% Chardonnay

Winemaker Richie Allen

Vintage There were light rains in January and February and then no notable precipitation occurred for the rest of the growing season. This allowed the fruit to flower and set beautifully, leading into a warm summer without major heat spikes. Sustainable farming practices throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology.

Vineyards The fruit for this wine comes from vineyards in the Carneros region owned by the Rombauer family and select growers including the Sangiacomo family, long-term grower partners who have farmed this land for three generations

Harvest Aug. 30- Oct. 8, 2021. Average Brix at Harvest 23.6

Maturation The grapes were gently whole-cluster pressed while the fruit was still cool. The juice was pumped to tank to cold-settle overnight before it was racked to barrel for primary and malolactic fermentations. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture. 9 months in American and French oak barrels (30% new)

Tasting Notes Ripe peach, citrus fruits, spice, and pie crust aromas all mingle and lift from the glass. The citrus, supported by notes of apricot, continues on the palate which is concentrated with a rich, creamy middle palate, and strong supporting acidity. The finish is long and marked with hints of vanilla. This wine will continue to build richness as it ages in the bottle.

Serve with Our favorite Joy of Cooking® pairings* for this wine include Tuna-Avocado Burgers, Lobster Rolls and Fettuccine with Salmon and Asparagus

Scores/Awards **91 points** - Wilfred Wong, Wine.com - 2022

Reviews *"The 2021 Rombauer Vineyards Chardonnay deftly combines fruit, barrel, and acidity for a delicious wine. This wine shines with aromas and flavors of tropical fruit, oak notes, and tart apples. Enjoy it with grilled bone-in chicken thighs."*
- WW, Wine.com

