

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 2018

CSPC# 11650

375mlx12

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

Good rains in February lead to a warm summer, which then turned cool in August, resulting in a later harvest than the last few years. What followed was a long warm fall with near perfect growing conditions and extended hang time. In the end it was one of the longest harvests on record and also above average crop size. 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. The fruit was hand-picked at dawn and sorted in the vineyard.

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

September 8-October 23, 2018. Average Brix at Harvest 23.7

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 fermentation. 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 (33% new)

Tasting Notes

Pale yellow with a green tinge to the hue. Aromas of yellow peach, mango with a slight citrus note intertwine seamlessly with vanilla spice. The palate is rich and round, with the mango and vanilla fight for the limelight, while the creamy texture, vanilla and slight butter combine seamlessly. The balanced acidity closes out the finish bringing the multiple components into balance.

Serve with

Our favorite *Joy of Cooking*® pairings* for this wine include Butternut Squash Ravioli with Brown Butter; Sautéed Rapini pasta; Baked Stuffed Peaches

Scores

90 points - Kim Marcus, *Wine Spectator* - April 30th, 2019

Reviews

"Plush and spicy, with concentrated ripe apple and pear flavors, ladled with buttery notes. The creamy finish offers peach tart accents. Drink now. 220,000 cases made"
- KM, *Wine Spectator*

