

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.

Napa Valley Cabernet Sauvignon 2019

CSPC# 874527

750mlx6

14.8% alc./vol.

Grape Variety	<i>93% Cabernet Sauvignon, 4% Cabernet Franc, 3% Petit Verdot</i>
Winemaker	Richie Allen
General Info	Cabernet Sauvignon was the first wine produced by Rombauer Vineyards when the winery was founded in 1980. This bottling is made exclusively with Napa Valley fruit from both vineyards owned by the Rombauer family as well as carefully selected sites from some of the region's top growers.
Vintage	Heavy rains in March and April replenished reservoirs and led to healthy vine growth which we managed through leafing and cluster thinning. Weather during the summer and fall was moderate. 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 handpicked at dawn and sorted in the vineyard.
Harvest	Oct. 3–28th, 2019
Vineyards	The fruit for this wine comes from vineyards in the St. Helena, Calistoga, Oakville, Stags Leap District, and Atlas Peak AVAs.
Winemaking	The grapes were carefully destemmed and optically sorted to ensure only perfect fruit made it into the wine. A cold soak extracted color and flavor before a combination of tank and barrel fermentation was used to provide richer, more textured palate. The wine was gently basket-pressed before being racked to French oak barrels for malolactic fermentation and aging. 17 months in French oak (65% new)
Tasting Notes	The color is intense and beautiful, almost black with purple, reddish hues. Aromas of black cherry, cassis, piecrust, spice, and mint mingle and leap from the glass. The palate is full and concentrated with similar aromas but also featuring black currant and sweet red cherry with the mild presence of oak, seamlessly integrated. Signature finely structured tannins and a balanced acidity give way to a long finish which continues to build after that last sip.
Serve with	Our favorite Joy of Cooking® pairings for this wine include Braised Short Ribs, Lasagna Bolognese, and Pan Roasted Rack of Lamb.

