



## PAST VINTAGES

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### Carneros Chardonnay 2020

CSPC# 720650

750mlx12

14.5% alc./vol.

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

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vintage</b>	2020 started with a mild spring, giving us an early start to the growing season and a harvest which started on the early side. Throughout the year, we used aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology to tailor sustainable farming practices specific to each vineyard block. We harvested our Chardonnay at night, preserving its bright acidity which developed over the season.
<b>Vineyards</b>	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.
<b>Harvest</b>	Aug. 19-Sept. 22, 2020. Average Brix at Harvest 23.7
<b>Maturation</b>	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)
<b>Tasting Notes</b>	On the nose, beautiful aromas of ripe yellow peach, Meyer lemon, and chamomile mingle together with hints of clove and vanilla. The peach, lemon, and vanilla spices continue onto the palate, which is rich and concentrated, the flavors blending seamlessly supported by a creamy round mouthfeel. The lush back palate is lifted by both sweet fruit flavors and balanced acidity, ending with a lingering finish that will leave you wanting another sip.
<b>Serve with</b>	Our favorite Joy of Cooking® pairings* for this wine include Tuna-Avocado Burgers, Lobster Rolls and Fettuccine with Salmon and Asparagus.
<b>Scores/Awards</b>	<b>92 points</b> - Wilfred Wong, Wine.com - July 2021
<b>Reviews</b>	<i>"The 2020 Rombauer Vineyards Chardonnay—one of America's most-heralded wines—continues its string of successes with its newly released vintage. TASTING NOTES: This wine shines with aromas and flavors of fragrant apple, a hint of flowers, and an elegant touch of oak. Enjoy its smooth palate ride with ginger and garlic-roasted Dungeness crab."</i> - WW, Wine.com





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### Carneros Chardonnay 2019

CSPC# 720650

750mlx12

14.5% alc./vol.

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

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vintage</b>	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, and we finished picking our Chardonnay on October 16th. 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.
<b>Vineyards</b>	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.
<b>Harvest</b>	September 9-October 16, 2019. Average Brix at Harvest 23.7
<b>Maturation</b>	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)
<b>Tasting Notes</b>	Pale light yellow with a green hue. Aromas of ripe peach, honeydew, and lemon rind intertwine seamlessly with vanilla and spice. The aromas are followed by flavors of lychee and yellow peach which meld perfectly with the cream texture, vanilla and slight butter. The finish builds with more peach and spice, while the acidity maintains the freshness and structure. The wine will continue to gain weight and depth over the next 12 months, revealing additional notes of nectarine, butter and spice.
<b>Serve with</b>	Our favorite Joy of Cooking® pairings* for this wine include Tuna-Avocado Burgers, Lobster Rolls and Fettuccine with Salmon and Asparagus.
<b>Scores/Awards</b>	<b>91 points</b> - Kim Marcus, Wine Spectator - December 2020 <b>88 points</b> - Lisa Perrotti-Brown, RobertParker.com - November 2020 <b>90 points</b> - James Suckling, Jamessuckling.com - December 2020 <b>90 points</b> - Wilfred Wong, Wine.com - August 2020
<b>Reviews</b>	<i>"Buttery richness to luscious, spiced apple tart and baked pear flavors. Ground nutmeg lingers into the broad, plush finish with powerful toasty notes. Drink now through 2023. Score - 91."</i> - KM, WineSpectator.com  <i>"The 2019 Chardonnay delivers notes of peach cobbler, apple pie, honey-coated nuts and cedar chest with a touch of butterscotch. The medium-bodied palate is packed with oak and spice-laced apple-inspired flavors with a lively backbone and honeyed finish. (LPB) "</i> - LPB, RobertParker.com  <i>"Lemon-curd, ripe-apricot and toasted-hazelnut aromas. It's full-bodied and rich with lots of ripe fruit and praline."</i> - JS, JamesSuckling.com





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*"The 2019 Rombauer Vineyards Chardonnay has been a time-tested and well-loved wine. This wine is lovely from start to finish. Enjoy its beautiful and pleasing aromas and flavors of ripe apples, oaky notes, and suggestions of butter with grilled chicken thighs and caramelized onions."*  
- WW, Wine.com

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### Carneros Chardonnay 2018

CSPC# 720650                      750mlx12                      14.5% alc./vol.  
CSPC# 11650                      375mlx12                      14.5% alc./vol.

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

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vintage</b>	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.
<b>Vineyards</b>	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.
<b>Harvest</b>	September 8-October 23, 2018. Average Brix at Harvest 23.7
<b>Maturation</b>	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)
<b>Tasting Notes</b>	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.
<b>Serve with</b>	Our favorite <i>Joy of Cooking</i> ® pairings* for this wine include Butternut Squash Ravioli with Brown Butter; Sautéed Rapini pasta; Baked Stuffed Peaches
<b>Scores</b>	<b>90 points</b> - Kim Marcus, <i>Wine Spectator</i> - April 30th, 2019
<b>Reviews</b>	<i>"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 "</i> - KM, <i>Wine Spectator</i>





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### Carneros Chardonnay 2017

CSPC# 720650

750mlx12

14.5% alc./vol.

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

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vintage</b>	A wet winter with moderate rainfall, a mild spring and a warm summer created the ideal growing season. Very warm weather at the beginning of harvest accelerated the need to pick Sauvignon Blanc and Chardonnay in early September. 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.
<b>Vineyards</b>	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.
<b>Harvest</b>	August 30-October 6, 2017. Average Brix at Harvest 24.0.
<b>Maturation</b>	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)
<b>Tasting Notes</b>	Enticing aromas of vanilla, peach and mango are layered with apricots, creme brulee, butter and a slight minerality. Those scents are echoed as flavors on the creamy, rich palate, along with peach, pie crust and baking spices. The long, smooth finish is marked by mouthwatering acidity
<b>Serve with</b>	Our favorite <i>Joy of Cooking</i> ® pairings* for this wine include Tuna-Avocado Burgers, Chicken Satay with Green Papaya Salad; Baked Stuffed Peaches
<b>Production</b>	190,000 cases made
<b>Scores</b>	<b>90 points</b> - Lisa Perotti-Brown, Robert Parker Wine Advocate - October 29th, 2018 <b>90 points</b> - Kim Marcus, Wine Spectator - April 30th, 2019
<b>Reviews</b>	<i>"The 2017 Chardonnay features compelling spiced apples, almond croissant, honeyed peaches and fresh baked pear tart notions on the nose. Medium-bodied with a satiny texture, the palate delivers plenty of peaches and savory layers with a racy line and mineral-tinged finish."</i> - LPB, Robert Parker Wine Advocate  <i>"A creamy and plush style, with plenty of pastry notes to the pear tart and baked apple flavors. Hints of nutmeg show on the broad finish. Drink now through 2022. 190,000 cases made."</i> - KM, Wine Spectator





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### Carneros Chardonnay 2016

CSPC# 11650	750mlx12	14.5% alc./vol.
CSPC# 720650	750mlx12	14.5% alc./vol.

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

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vintage</b>	A cool spell in August stalled harvest a bit at the outset, but a warm September brought a mad dash to the finish. All in all, 2016 was another high-quality vintage despite small volumes for some varieties due to cool, rainy weather at flowering. 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 night and sorted in the vineyard.
<b>Vineyards</b>	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.
<b>Harvest</b>	August 14-October 11, 2016. Average Brix at Harvest 24.2.
<b>Maturation</b>	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 (1/3 new)
<b>Tasting Notes</b>	Enticing aromas of vanilla, melon, papaya and mango are layered with baked apples, creme brulee, butter and a slight minerality. Those scents are echoed as flavors on the creamy, rich palate, along with peach, pie crust and baking spices. The long, smooth finish is marked by mouthwatering acidity
<b>Serve with</b>	Our favorite Joy of Cooking® pairings for this wine include Chicken Satay with green papaya salad; and Broiled Salmon with Compound Butter and Orange-Hazelnut; and Fettuccine with Salmon and Asparagus.
<b>Scores</b>	<b>92 points</b> - James Laube, Wine Spectator - April 30, 2018
<b>Reviews</b>	<i>"Rich and creamy, with seductive vanilla-scented oak that adds texture and nuance to the solid core of green apple, pear and melon flavors. Drink now. 200,000 cases made."</i> - JL, Wine Spectator





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### Carneros Chardonnay 2015

CSPC# 720650

750mlx12

14.5% alc./vol.

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

<b>Grape Variety</b>	100% Chardonnay
<b>Vintage</b>	2015 brought the earliest harvest in our 35-year history. Yields were down overall, but prolonged warm weather resulted in exceptional fruit quality and richly flavored wines. 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 night and sorted in the vineyard.
<b>Vineyards</b>	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.
<b>Harvest</b>	August 13-September 21, 2015
<b>Maturation</b>	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 (one third new).
<b>Tasting Notes</b>	Enticing aromas of ripe apple, bright citrus and melon are layered with creme brulee, baking spices and a touch of butter. Vibrant flavors of tropical fruit, baked apple, citrus and white peach meld with vanilla, baking spices and toasted nuts on the creamy, smooth palate. The finish is juicy with mouthwatering acidity that makes you crave another sip.
<b>Serve with</b>	Our favorite <i>Joy of Cooking</i> ® pairings for this wine include Chicken Satay with green papaya salad; and Broiled Salmon with Compound Butter and Orange-Hazelnut Asparagus.
<b>Scores/Awards</b>	<b>92 points</b> - James Suckling, <a href="http://jamesuckling.com">jamesuckling.com</a> - March 2017 <b>Gold Medal</b> - Houston Rodeo Uncorked! International Wine Competition 2017 <b>3<sup>rd</sup> Most popular Chard in USA</b> - 27 <sup>th</sup> Annual Wine & Spirits Restaurant Poll - April 2017
<b>Winemaker's Comments</b>	<i>"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."</i> - Richie Allen, Winemaker
<b>Reviews</b>	<i>"This shows tension and depth with sliced lemon and hints of ripe peach. Some cream and flan undertones. Full body, lightly oily and a flavorful finish. All here. Napa chard. Drink now"</i> - JS, <a href="http://JamesSuckling.com">JamesSuckling.com</a>



*"The 2015 vintage was a great one for Rombauer--warm weather and low yields translated to exceptional fruit: ripe, concentrated, and full of all the voluptuous pizzazz that is Rombauer's signature. The cool Carneros region, where San Pablo Bay meets both Napa and Sonoma valleys, provides beautiful, fresh acidity and the key sense of balance for these fan-favorite wines. Tasting notes from the winemaker: "Enticing aromas of ripe apple, bright citrus and melon are layered with creme brulee, baking spices and a touch of butter. Vibrant flavors of tropical fruit, baked apple, citrus and white peach meld with vanilla, baking spices and toasted nuts on the creamy, smooth palate. The finish is juicy with mouthwatering acidity that makes you crave another sip."*  
- KL Wine Merchants

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### Carneros Chardonnay 2014

CSPC# 720650

750mlx12

14.5% alc./vol.

*Annual Wine & Spirits Restaurant Poll, ranked among the Top 10 for 11 consecutive years.*

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vintage</b>	The 2014 vintage was another ideal growing season with warm, dry conditions that resulted in excellent fruit quality. 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 night and sorted in the vineyard.
<b>Vineyards</b>	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.
<b>Harvest</b>	August 28-October 11, 2014
<b>Maturation</b>	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 (one third new).
<b>Tasting Notes</b>	Enticing aromas of bright citrus and melon are layered with spice, vanilla and a touch of butter. Vibrant flavors of mango and guava meld with vanilla and soft spice on the creamy, rich palate. The finish is juicy and satisfying with refreshing acidity that makes you crave another sip.
<b>Serve with</b>	Our favorite <i>Joy of Cooking</i> ® pairings for this wine include Tuna-Avocado Burgers, Lobster Rolls and Broiled Salmon with Snail Butter and Orange-Hazelnut Asparagus.
<b>Production</b>	100,000 cases
<b>Scores/Awards</b>	<b>92 points</b> - Wilfred Wong, Wine.com - 2015 <b>90 points</b> - Anthony Gismondi, Gismondionwine.com - June 16, 2016 <b>88 points</b> - James Laube, Wine Spectator - July 31, 2016 <b>87 points</b> - Robert Parker, eRobertParker.com #222 - December 2015
<b>Winemaker's Comments</b>	<i>"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."</i> - Richie Allen, Winemaker
<b>Reviews</b>	<i>"Okay guys and gals, my friends tell always talk about this wine, I won't tell you what they say, but the comments run the gamut. The 2014 Rombauer Chardonnay is the winery's best to date and a really delicious wine. It exhibits ripe fruit, alluring cream and sweet butter, but the wine is so well balanced and dances well on the palate and this has to be a good thing! This is one of the world's top chards! Medium straw, yellow color; alluring ripe core fruit aroma, some dried peach and finely ripe apples, excellent depth and drive; medium bodied, creamy and solid on the palate, firm textures, layered and fine with a slight gentle note; dryish, medium acidity, very good balance; ripe apple, light cream and a slight trace of butter; medium to long finish, smooth aftertaste. (Tasted: August 24, 2015, San Francisco, CA)"</i> - WW, Wine.com







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*"My favorite vintage of Rombauer Chard yet! Why? Because this year they have made a more balanced and intriguing style of their Chardonnay with more vibrancy and purity of fruit than ever before, and it's not covered up by the copious amount of oak and malo that usually hides the pretty fruit."*

*- CB, KL Wine Merchants*

*"The least expensive Chardonnay from Rombauer, the 2014 Chardonnay Los Carneros was aged nine months in a combination of French and American oak. It has a light gold color with a greenish hue, attractive nectarine and citrus oil notes, medium body, and subtle wood. Drink it over the next 2-3 years."*

*- RP, Wine Advocate*

*"The oak is somewhat overbearing, with a creamy vanilla bean and custard character that wears on you. A cocktail quaff. Drink now. 100,000 cases made."*

*- JM, Wine Spectator*

*"Carneros, Napa Valley, California, United States. From the southern meeting point of Napa and Sonoma meet and cooled by San Pablo Bay, this classic Carneros chardonnay was whole cluster pressed and fermented in barrel where it spent nine months (mix of French and American). Ample lees stirring ramped up the creamy texture, while the time in wood built a generous, toasty structure. Rich and full bodied, with butter, fine brioche spicing, ripe honeydew and fragrant white flowers seamless on a silken palate to a vanilla bean finish. Lemon peel acidity helps keep both the wood and alcohol in check. This balanced wine is tasty in youth, but will reward with a few years in the cellar. A polished, rich and attractive pour, best enjoyed with richer seafood or poultry."*

*- AG, GismondionWine.com*

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## PAST VINTAGES

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### Carneros Chardonnay 2013

CSPC# 720650

750mlx12

14.6% alc./vol.

*Annual Wine & Spirits Restaurant Poll, ranked among the Top 10 for 11 consecutive years.*

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vintage</b>	The 2013 vintage brought a perfect growing season with warm, dry conditions that allowed the fruit to develop full, concentrated flavors while retaining its acidity. 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 night and sorted in the vineyard.
<b>Vineyards</b>	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.
<b>Maturation</b>	9 months in American and French Oak (one third new).
<b>Tasting Notes</b>	Juicy peaches, pineapple and citrus greet the nose, followed by vanilla and toasty oak. Ripe tropical fruit, pear and apple flood the lush, silky palate. Soft spice, vanilla and nectarines mark the lengthy finish, and fresh, mouthwatering acidity leaves you longing for another glass.
<b>Serve with</b>	Our favorite Joy of Cooking® pairings for this wine include pan-seared scallops, chicken satay with green papaya salad, and salade niçoise.
<b>Production</b>	100,000 cases made
<b>Scores/Awards</b>	<b>93 points</b> - James Laube, Wine Spectator - July 31, 2015 <b>6<sup>th</sup> Most popular Chard in USA</b> - 24 <sup>th</sup> Annual Wine & Spirits Restaurant Poll - April 2014 <b>89 points</b> - Robert Parker, Wine Advocate #215 - October 2014
<b>Reviews</b>	<i>"A creamy-textured, charming style that's easy to drink yet is deceptively complex and layered, with a mix of vanilla-scented oak and vibrant peach, nectarine, honeydew and apricot flavors. Long on the finish. Drink now. 100,000 cases made."</i> - JL, Wine Spectator  <i>"The attractive, sexy 2013 Chardonnay reveals ripe fruit, tangerine oil and citrus blossom notes, medium body, a fresh style, and a delicate hint of wood. Drink it over the next 2-3 years. It is a sleeper selection."</i> - RP, Wine Advocate
<b>Winemaker's Comments</b>	<i>"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."</i> - Richie Allen, Winemaker





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### Carneros Chardonnay 2012

CSPC# 720650

750mlx12

14.4% alc./vol.

*2010, 2011 & 2012 Annual Wine & Spirits Restaurant Poll, voted the Carneros Chardonnay the 3rd most popular Chardonnay in American Restaurants.*

<b>Grape Variety</b>	100% Chardonnay
<b>Winemaker</b>	Richie Allen
<b>Vineyards</b>	Select vineyards from the Carneros region
<b>Maturation</b>	10 months in American and French Oak.
<b>Tasting Notes</b>	A soft yellow color that will darken with age. Bright, vibrant tropical fruit aromas flow from the glass. Underlying grapefruit and lime add depth and character to the aroma. Seamless, textured layers of cantaloupe, pineapple and vanilla flood the palate. A mouthwatering finish entices another sip. This wine will develop flavors of fig and apricot, giving richness, as it ages in the bottle.
<b>Serve with</b>	Our favorite Joy of Cooking® pairing for this wine includes pan seared scallops, broiled salmon with asparagus, and crème brulee.
<b>Production</b>	100,000 cases made
<b>Scores/Awards</b>	<b>3<sup>rd</sup> Most popular Chard in USA</b> - 23 <sup>rd</sup> Annual Wine & Spirits Restaurant Poll - April 2013 <b>92 points</b> - James Laube, Wine Spectator - July 31, 2014 <b>#41</b> - Wine Spectator's Top 100 wines of 2014 <b>Silver Medal</b> - Riverside international Wine Competition 2014
<b>Tasting Notes</b>	<i>"A graceful, seductive style, with an emphasis on bold yet subtle flavors, delivering a mix of poached pear, honeydew melon and creamy oak notes. Drink now through 2018. 100,000 cases made."</i> - JL, Wine Spectator
<b>Winemaker's Comments</b>	<i>"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."</i> - Richie Allen, Winemaker





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### Carneros Chardonnay 2011

CSPC# 720650

750mlx12

14.4% alc./vol.

*2010, 2011 & 2012 Annual Wine & Spirits Restaurant Poll, voted the Carneros Chardonnay the 3rd most popular Chardonnay in American Restaurants.*

**Grape Variety** 100% Chardonnay

**Winemaker** Richie Allen

**Vineyards** Select vineyards from the Carneros region

**Maturation** 10 months in American and French Oak.

**Tasting Notes** Rich yellow color and becoming more golden with age. Inviting fruit aromas of honeydew, yellow peach and fig are supported by vanilla and caramel. Creamy vanilla integrates with honeysuckle, pineapple and apricot for a fabulous richness on the palate. A luscious mouthfeel leads to a generous and creamy finish. Pleasantly voluptuous from a cooler vintage.

**Serve with** Our favorite Joy of Cooking® pairing for this wine includes salmon fettuccine with peas, burrata cheese with arugula salad, roasted turkey, and fried green tomatoes.

**Production** 70,000 cases made

**Scores/Awards** **Double Gold Medal** - American Fine Wine Competition & Gala - January 2013  
**6<sup>th</sup> Most popular Chard in USA** - 23<sup>rd</sup> Annual Wine & Spirits Restaurant Poll - April 2013

**Winemaker's Comments** *"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."*  
- Richie Allen, Winemaker





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### Carneros Chardonnay 2010

CSPC# 720650

750mlx12

14.4% alc./vol.

*2010, 2011 & 2012 Annual Wine & Spirits Restaurant Poll, voted the Carneros Chardonnay the 3rd most popular Chardonnay in American Restaurants.*

**Grape Variety** 100% Chardonnay

**Winemaker** Richie Allen

**Vineyards** Select vineyards from the Carneros region

**Maturation** 10 months in American and French Oak.

**Tasting Notes** Golden yellow color with a pale hue. Seductive aromas of peach, melon, and citrus are balanced with honeysuckle and vanilla. On the palate, flavors of pears, peaches and melons are backed with lively acidity. A nice touch of vanilla-scented oak provides an added flavor dimension. The creamy palate has a lingering finish of melon and citrus fruit with a satisfying buttery complexity.

**Serve with** Our favorite pairing for this wine includes scallops in a cream sauce, pasta carbonara, chicken risotto and Cornish game hen.

**Production** 70,000 cases made

**Scores/Awards** **Gold Medal** - Columbus Food & Wine Affair - September 2011

**Silver Medal** - San Francisco Chronicle Wine Competition - January 2012

**3<sup>rd</sup> Most popular Chard in USA** - 23<sup>rd</sup> Annual Wine & Spirits Restaurant Poll - April 2012

**91 points** - James Laube, Wine Spectator - June 12, 2012

**Winemaker's Comments** *"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."*

*- Richie Allen, Winemaker*

**Reviews** *"This ripe, exotic style boasts gobs of fruit but also a measure of finesse. Ripe, sweet-tasting flavors of pear, fig and tangerine are intense and focused, leading to a long, clean, lingering finish. Drink now through 2017. 70,000 cases made."*

*- JL, Wine Spectator*





## PAST VINTAGES

2010, 2011 & 2012 Annual Wine & Spirits Restaurant Poll, voted the Carneros Chardonnay the 3rd most popular Chardonnay in American Restaurants.

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### Carneros Chardonnay 2009

CSPC# 720650

750mlx12

14.4% alc./vol.

**Grape Variety** 100% Chardonnay

**Winemaker** Richie Allen

**Vineyards** Select vineyards from the Carneros region

**Maturation** 10 months in American and French Oak.

**Tasting Notes** Rich and vibrant tropical fruit flavors blend with toasty oak notes. Peach, pear and a touch of pineapple integrate with creamy vanilla. This full-bodied wine has a velvety and lingering mouth feel.

**Serve with** Our favorite pairing for this wine includes pasta primavera, halibut and grilled chicken.

**Scores/Awards** **Gold Medal** - Cincinnati International Wine Festival - March 2011

**Gold Medal/ Best in Show White** - Sandestin Wine Festival - January 2011

**Gold Medal Best Buy** - Sandestin Wine Festival - January 2011

**Silver Medal** - American Fine Wine Competition - January 2011

**Bronze Medal** - Riverside Wine Competition - May 2011

**Winemaker's Comment** *"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."*

- Richie Allen, Winemaker



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### Carneros Chardonnay 2008

CSPC# 720650

750mlx12

14.4% alc./vol.

**Grape Variety** 100% Chardonnay

**Winemaker** Richie Allen

**Vineyards** Select vineyards from the Carneros region

**Maturation** 10 months in American and French Oak.

**Tasting Notes** Rombauer Vineyards' Carneros Chardonnay has earned a reputation for being the benchmark Chardonnay and the 2008 vintage continues that tradition. Delicious with intense pear, pineapple and tropical fruits, balanced with creamy, toasted vanilla. Refined acidity and hints of apple linger on the finish.

**Serve with** Pair with grilled salmon or chicken with mango salsa, seafood pasta crab cakes and arugula salad.

**Scores/Awards** **Gold Medal** - Sandestin Wine Festival - February 2010

**Double Gold Medal** - American Fine Wine Competition - January 2010

**Gold Medal** - San Francisco Chronicle Wine Competition - January 2010

**Bronze Medal** - Cincinnati International Wine Festival - March 2010

**Winemaker's Comment** *"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."*

- Richie Allen, Winemaker

