



PAST VINTAGES

Zinfandel 2019

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety	<i>93% Zinfandel, 7% Petit Sirah</i>
Winemaker	Richie Allen
General Info	Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years.
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	Sept. 11th–Oct. 18th, 2019
Vineyards	This wine blends lots from select vineyards in top growing regions: El Dorado County (42%), Amador County (38%), Lake County (12%), Lodi (6%) and Napa County (2%).
Maturation	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 primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation, and aging. 16 months in American (10% new) and French Oak.
Tasting Notes	When poured, our classic California Zinfandel is a purple-ruby color with a bright crimson hue. On the nose, there are concentrated aromas of dried cherries that meld with warm vanilla, mocha, and mulling spices. Lush flavors of ripe plum and raspberry jam flood the palate, followed by touches of dark chocolate in the background. subtle and round tannins and length for a fresh and enticing finish.
Serve with	Our favorite Joy of Cooking® pairings* for this wine include Baby Back Ribs, Rack of Lamb, or Baked Ziti.
Production	55,000 cases made
Scores/Awards	91 points - Tim Fish, Wine Spectator - June 2022 91 points - Jim Gordon, Wine Enthusiast - March 2022 90 points - Jeb Dunnuck MW - March 2022 90 points - Wilfred Wong, Wine.com - August 2019
Reviews	<i>"Plump and ripe, showing fruit-forward cherry pie, dried sage and pepper flavors that finish with snappy tannins. Drink now through 2028. 55,000 cases made."</i> - TF, WineSpectator.com



"This richly layered berry-and-chocolate parfait of a wine exudes blackberries, black plums, and milk chocolate on a creamy, smooth texture. A full body, soft tannins and a mouthcoating richness give it plenty of personality."

- JG, Wine Enthusiast



PAST VINTAGES

"Coming mostly from the Sierra Foothills, the 2019 Zinfandel has a translucent ruby hue and a juicy, fruit-loaded, undeniably delicious style as well as red and blue fruits, supported by flowers, sandalwood, tobacco, and Herbes de Provence. Just pure Zinfandel goodness, it's medium-bodied, has no hard edges, and a great finish."

- Jeb Dunnuck

"The 2019 Rombauer Vineyards California Zinfandel is nicely layered and finely textured on the palate. This wine brings aromas and flavors of ripe berries to the fore. Pair it with BBQ baby back ribs."

- WW, Wine.com



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Zinfandel 2018

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

93% Zinfandel, 7% Petit Sirah

Winemaker Richie Allen

General Info

Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years.

Vintage

Good rains in February led 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 handpicked at dawn and sorted in the vineyard.

Harvest

Sept. 14–Oct. 29th, 2018

Vineyards

This wine blends lots from select vineyards in top growing regions: El Dorado County (42%), Amador County (32%), Lake County (17%), Napa County (6%) and Lodi (3%).

Maturation

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 primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation, and aging. 16 months in American (10% new) and French Oak.

Tasting Notes

Our classic California Zinfandel is a purple ruby, with a bright crimson hue. On the nose, concentrated aromas of ripe blackberry and boysenberry meld with black tea, vanilla and spice. Lush flavors of fig, blackberry jam, licorice, and vanilla flood the palate, followed by touches of dark chocolate and white pepper in the background. Subtle and round tannins and great length make for a fresh and enticing finish.

Serve with

Our favorite Joy of Cooking® pairings* for this wine include Pulled Pork with North Carolina Style Barbecue Sauce, Lamb Ragu, or Fromage Fort.





PAST VINTAGES

Zinfandel 2017

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

95% Zinfandel, 5% Petit Sirah

Winemaker

Richie Allen

Vintage

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 handpicked at dawn and sorted in the vineyard.

Harvest

Sept. 1 - Oct. 19th, 2017

Vineyards

This wine blends lots from select vineyards in top growing regions: El Dorado (60%), Sierra Foothills (23%), Lake (14%) and Napa (3%) counties.

Maturation

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 primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation and aging. 16 months in American oak (10% new) and French oak.

Tasting Notes

Our classic California Zinfandel is dark purple-ruby, with a bright crimson hue. On the nose, concentrated aromas of blackberry and raspberry meld with clove and spice. Lush flavors of raspberry, blackberry jam, plums and vanilla flood the palate, followed by touches of white pepper in the background. Plush and round tannins and great length make for a fresh and enticing finish.

Serve with

Our favorite *Joy of Cooking* pairings* for this wine include Pulled Pork with North Carolina Style BBQ sauce; Flourless Chocolate Decadence; Steak on the coals with Chimichurri.

Scores/Awards

90 points - Wilfred Wong, Wine.com - August 2019

90 points - Meridith May, The Tasting Panel - January 2020

87 points - Jim Gordon, Wine Enthusiast - March 2020

Reviews

"The Rom Bauer Vineyards Zinfandel is a wine in a unique class. TASTING NOTES: This wine is rich and rounded on the palate. Its fragrant berry aromas and flavors combined with its off-dry finish should pair it well with grilled chicken in a dark chocolate-accented sauce. (Tasted: August 9, 2019, San Francisco, CA)"
- WW, Wine.com

"To craft this rich and spicy red, fruit was sourced mainly from El Dorado as well as additional vineyards in Sierra Foothills, Lake, and Napa counties (5% Petite Sirah was also blended in). With an ABV of 15.9%, it was aged for 16 months in American and French oak; the body weight is apparent, with big and jammy blackberry notes joining sweet tobacco and brandied cherry. A dot of white pepper adds an accent toward the finish."

- ADB, The Tasting Panel

"A lot of sweetness comes through the initially spicy and complex aromas of this high-octane wine, turning to maple and milk chocolate on the palate wrapped in a soft, low-acid texture"

- RV, Wine Enthusiast





PAST VINTAGES

Zinfandel 2016

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

94% Zinfandel, 6% Petit Sirah

Winemaker Richie Allen

General Info

Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years.

Vintage

A cool spell in August stalled harvest a bit at the outset, but a warm September brought a mad dash to the finish. 2016 brought another high-quality vintage despite small volumes for some varietals 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 handpicked at night and sorted in the vineyard, then transported by refrigerated trucks to the winery.

Harvest

Sept. 1–Sept. 27, 2016

Vineyards

This wine blends lots from select vineyards in top growing regions: El Dorado (60%), Sierra Foothills (23%), Lake (14%) and Napa (3%) counties.

Maturation

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 primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation and aging. 14 months in American oak (10% new) and French oak.

Tasting Notes

Our classic California Zinfandel is dark purple-ruby, with a bright crimson hue. On the nose, concentrated aromas of blackberry and raspberry meld with clove and spice. Lush flavors of raspberry, blackberry jam, plums and vanilla flood the palate, followed by touches of white pepper in the background. Plush and round tannins and great length make for a fresh and enticing finish

Serve with

Our favorite *Joy of Cooking*® pairings* for this wine include Pulled Pork with North Carolina Style Barbecue Sauce, Lamb Ragu or Fromage Fort.





PAST VINTAGES

Zinfandel 2015

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

94% Zinfandel, 6% Petit Sirah

Winemaker Richie Allen

General Info

Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years.

Vintage

2015 bought 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 handpicked at night and sorted in the vineyard, then transported by refrigerated trucks to the winery.

Harvest Aug. 26–Sept. 27, 2015

Vineyards

This wine blends lots from select vineyards in top growing regions: El Dorado (50%), Amador (25%), Lake (14%) and Napa (11%) counties.

Maturation

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 primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation and aging. 14 months in American oak (10% new) and French oak

Tasting Notes

Our classic California Zinfandel is dark purple-ruby, with a bright crimson hue. On the nose, concentrated aromas of blackberry and raspberry meld with clove and spice. Lush flavors of blackberry, cherry, licorice and vanilla flood the palate, followed by touches of pepper in the background. Plush and round tannins and great length make for a fresh and enticing finish.

Serve with

Our favorite *Joy of Cooking*® pairings* for this wine include Pulled Pork with North Carolina Style Barbecue Sauce, Lamb Ragu or Fromage Fort.





PAST VINTAGES

Zinfandel 2014

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

92% Zinfandel, 8% Petit Sirah

Winemaker Richie Allen

General Info

Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years.

Vintage

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 handpicked at night and sorted in the vineyard, then transported by refrigerated trucks to the winery.

Vineyards

This wine blends lots from select vineyards in top growing regions: El Dorado (39%), Amador (35%), Lake (16%) and Napa (10%) counties

Maturation

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 primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation and aging. Aged 14 months in American oak (10% new) and French Oak.

Tasting Notes

Our classic California Zinfandel is dark purple-ruby, with a youthful red hue. The nose entices with scents of raspberry, cranberry, licorice and spice. Lush and concentrated flavors of ripe cherry, dark berries and vanilla flood the palate, followed by touches of pepper and spice. Very fine tannins and great length make for a satisfying finish.

Serve with

Our favorite Joy of Cooking® pairings for this wine spring lamb stew, homemade chili or your favorite barbecue!





PAST VINTAGES

Zinfandel 2013

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

100% Zinfandel

Winemaker Richie Allen

General Info Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years.

Vintage The 2013 vintage brought another ideal growing season—long and warm without temperature extremes. The result was high-quality fruit that made for soft, rich wines with well-developed flavors. Sustainable farming practices were tailored to each block with the assistance of NDVI (Normalized Difference Vegetation Index) technology. All fruit was hand-picked at night and sorted in the vineyard, then transported by refrigerated trucks to the winery.

Vineyards This wine blends lots from select vineyards in top growing regions: Amador (36%), El Dorado (23%), Lake (22%), Napa (12%) and Sonoma (7%) counties.

Maturation 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 primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation and aging.

Tasting Notes Our classic California Zinfandel is deep purple-red, with a bright, youthful red hue. Lifted aromas of raspberry and cranberry waft from the glass, followed by a wave of licorice and spice. On the palate, the wine is lush and concentrated. Flavors of ripe cherry and vanilla converge toward blackberry and spice. Very fine tannins and great length make for a satisfying finish.

Serve with Our favorite Joy of Cooking® pairings for this wine include Hamburger Pie, Vegan Chili or Chocolate Bark or Clusters.





PAST VINTAGES

Zinfandel 2012

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

94% Zinfandel, 6% Petite Syrah

Winemaker Richie Allen

Appellation 60% Sierra Foothills, 40% Northern California

Vineyards 60% of the grapes came from vineyards in the Sierra Foothills and 40% came from vineyards in Northern California.

Maturation 15 Months in American & French Oak.

Tasting Notes A stunning example of the vintage. Ruby red color coats the glass. Slightly floral with a punch of concentrated plum, dark berry fruit and orange peel. Dense and rich, an unforgettable saturation of voluptuous, jammy flavors fold together. Sweet layers of black fruit build depth on the back palate. Finishing with nuances of vanilla and boysenberry jam that encourage another taste. Enjoy now through 2018.

Serve with Our favorite Joy of Cooking® pairing for this wine includes pork tenderloin over wild rice, jambalaya, and buttermilk layer cake.

Reviews *"Handpicked Zinfandel from low yielding, old-vine blocks is harvested at optimum maturity and rushed to the winery in refrigerated trucks. This 2012 vintage delivers classic Rombauer Zinfandel. The weight and dimension are immediately apparent by the dark purplish-ruby color. Ripe boysenberry, clove, black pepper and hints of raspberry aromas perfume from the glass. Plush and velvety flavors of dark berry fruits and vanilla flood the palate. A lengthy finish lingers for several minutes. Enjoy now through 2018."*
- klwines.com

Winemaker's Comment *"Our Napa Valley Zinfandel is created from three vineyards in the Napa Valley. Meticulous vineyard management allows us to reach optimum ripeness levels in the fruit, giving us intense and powerful flavors. Careful winemaking with each vineyard gives us a wine that is both concentrated and focused."*
- Richie Allen, Winemaker





PAST VINTAGES

Zinfandel 2011

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

94% Zinfandel, 6% Petite Syrah

Winemaker Richie Allen

Appellation 60% Sierra Foothills, 40% Northern California

Vineyards 60% of the grapes came from vineyards in the Sierra Foothills and 40% came from vineyards in Northern California.

Maturation 14 Months in American & French Oak.

Tasting Notes Rich, deep purple color with a dark red hue. Opening with vibrant boysenberry and black cherry aromas. Subtle hints of spice and licorice aromas follow, inviting a taste. Jammy, luscious wild berry and cinnamon flavors weave across the palate for a succulent mouth-feel. Fresh acidity and soft tannins round out the blackberry flavored finish.

Serve with Our favorite Joy of Cooking® pairing includes chile-fish sauce wings, seared pork chops with mustard-green chimichurri, and raspberry streusel tart.

Reviews *"Medium-dark ruby; attractive, forward, toasty, ripe, red and black fruit aroma with hints of dill, mint and black pepper; full body; big, rich, plush, cedary, berry fruit flavors with a stylistic trace of residual sugar and leaving a plush, slightly creamy mouthfeel; full tannin; lingering aftertaste. Highly recommended. 15.9% alcohol. Blended with 7% Petite Syrah"*
- California Grapevine

Winemaker's Comment *"Our Napa Valley Zinfandel is created from three vineyards in the Napa Valley. Meticulous vineyard management allows us to reach optimum ripeness levels in the fruit, giving us intense and powerful flavors. Careful winemaking with each vineyard gives us a wine that is both concentrated and focused."*
- Richie Allen, Winemaker





PAST VINTAGES

Zinfandel 2010

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

97% Zinfandel, 3% Petite Syrah

Winemaker Richie Allen

Appellation 60% Sierra Foothills, 40% Northern California

Vineyards 60% of the grapes came from vineyards in the Sierra Foothills and 40% came from vineyards in Northern California.

Maturation 15 Months in American & French Oak.

Tasting Notes Dark purple color with a vivid red hue. A blast of concentrated dark berry fruit bursts from the glass. As if to extract the true essence of a blackberry, layered with dried cranberry and orange zest, this wine is asking to be consumed. Mouthwatering boysenberry jam and a touch of spice coat the palate. With lingering berry fruit, the wine invites one to enjoy the experience all over again.

Serve with Our favorite Joy of Cooking® pairing includes creamy artisan cheeses, curry baked chicken, and bittersweet chocolate tart.

Winemaker's Comment *"Our Napa Valley Zinfandel is created from three vineyards in the Napa Valley. Meticulous vineyard management allows us to reach optimum ripeness levels in the fruit, giving us intense and powerful flavors. Careful winemaking with each vineyard gives us a wine that is both concentrated and focused."*
- Richie Allen, Winemaker



Zinfandel 2009

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

94% Zinfandel, 6% Sirah

Winemaker Richie Allen

Vineyards 60% of the grapes came from vineyards in the Sierra Foothills and 40% came from vineyards in Northern California.

Maturation 15 Months in American Oak.

Tasting Notes Bright purple-ruby color; vibrant aromas of ripe dark berry fruit and subtle vanilla. Plush, focused jammy flavors of blackberry and plum balance with black pepper and nutmeg for a rich mid-palate. Smooth tannins present a lingering finish.

Serve with Our favorite pairings for this wine include rib-eye steak with bleu cheese, Cajun-spiced sausage and blackberry cobbler with vanilla ice cream.

Winemaker's Comment *"This Zinfandel is a great example of our ongoing commitment to quality vineyard selection. Here we have harvested Zinfandel from low yielding; old-vine blocks in a unique blend. The fruit is hand picked at optimum maturity and rushed to the winery in refrigerated trucks. At the winery we spare no effort or expense in the winemaking process to insure quality and enjoyment."*
- Richie Allen, Winemaker





PAST VINTAGES

Zinfandel 2008

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety 100% Zinfandel

Winemaker Richie Allen

Vineyards 60% of the grapes came from vineyards in the Sierra Foothills and 40% came from vineyards in Northern California.

**Vinification/
Maturation** 15 Months in American Oak.

Tasting Notes Opening with a burst, this wine boasts aromas of blackberry and boysenberry jam. On the palate, rich, juicy fruit loaded with ripe wild berries, plum, fig and black cherry flavors. Supple tannins and smooth oak notes show in the lush, mouth-filling finish.

Serve with Our favorite pairings for this wine include braised short ribs over wild mushroom risotto, pizza, and pork tenderloin.

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

Silver Medal - San Francisco Chronicle Wine Competition - January 2010

**Winemaker's
Comment** *"This Zinfandel is a great example of our ongoing commitment to quality vineyard selection. Here we have harvested Zinfandel from low yielding; old-vine blocks in a unique blend. The fruit is hand picked at optimum maturity and rushed to the winery in refrigerated trucks. At the winery we spare no effort or expense in the winemaking process to insure quality and enjoyment."*

- Richie Allen, Winemaker



Zinfandel 2007

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety 100% Zinfandel

Winemaker Richie Allen

Vineyards 60% of the grapes came from vineyards in the Sierra Foothills and 40% came from vineyards in Carneros.

**Vinification/
Maturation** 15 Months in American Oak.

Tasting Notes Rombauer Vineyards' 2007 Zinfandel is dramatically seductive and immensely flavorful. This fruit-forward, full-bodied style is deeply concentrated and jammy with layers of dark wild berries and rich cherries. Fruity through the finish, flavors of boysenberry and raspberry linger on the palate.

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

Silver Medal - San Francisco Chronicle Wine Competition - January 2010

**Winemaker's
Comment** *"This Zinfandel is a great example of our ongoing commitment to quality vineyard selection. Here we have harvested Zinfandel from low yielding; old-vine blocks in a unique blend. The fruit is hand picked at optimum maturity and rushed to the winery in refrigerated trucks. At the winery we spare no effort or expense in the winemaking process to insure quality and enjoyment."*

- Richie Allen, Winemaker

